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OKLAHOMA TODAY

NOVEMBER/DECEMBER 1999

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FATHER GERRER: A MONK'S LIFE

FRANK LLOYD WRIGHT'S PRICE TOWER



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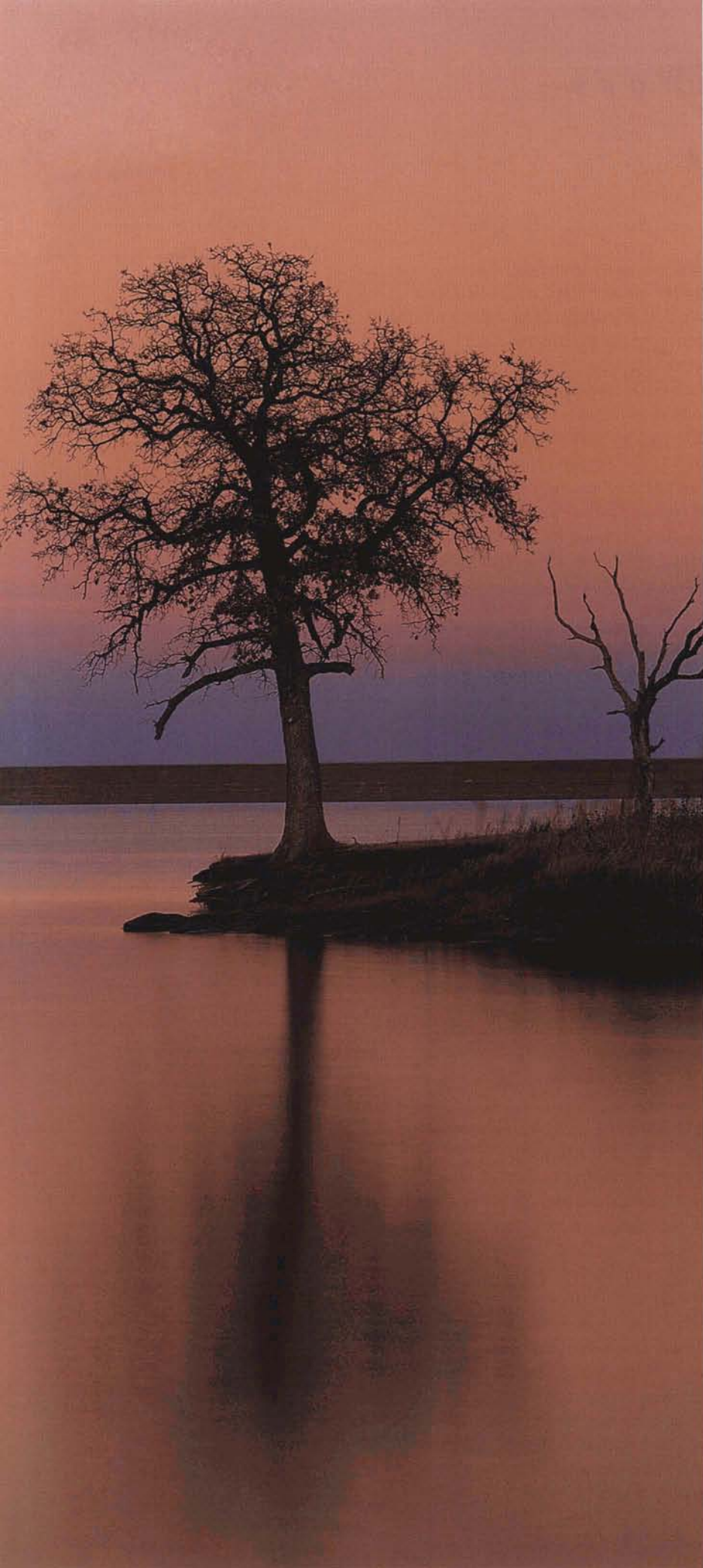


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November • December 1999
Volume 49 • Number 7

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Cover: By J.D. Merryweather; martini glass courtesy of C.M. Miller Gallery of Gifts in Enid.

This page: Arcadia Lake in Edmond at dawn, photographed December 1998 by Yousef Khanfar.



Oklahoma City transplant **Kitty Ledbetter** found herself enchanted with Father Gerrert's dream of bringing cultural awareness to the prairie people of Shawnee (page 52, "A Monk's Life"). "I became fascinated by the idea of Gerrert as a young clarinet player wandering around Oklahoma Territory playing in circus bands," Ledbetter says. Now a humanities scholar and freelance writer, Ledbetter spent twenty years as a country radio personality in Houston, Shreveport, and Charlotte before becoming an English professor at Oklahoma Baptist University in Shawnee.

"I like seeing the way people connect with food," says contributing editor **Sheilah Bright**, who wrote "Home for the Holidays," the cover story featuring Oklahoma's premier gourmets in their own kitchens (page 38). "Taste-testing the endless array of delicious food was the best part of all." Bright is no stranger to holiday entertaining: a typical Thanksgiving dinner at her Sand Springs family farm brings together nearly a hundred relatives and friends for what she calls "a real country experience; we try to make it as Rockwellian as possible for those from the city."

TYLER BRIGHT



FRED KNIGHT



J.D. Merryweather, who photographed the cover story (page 38), enjoys the Pavlovian effect of food photography. "The hardest part of this project was not listening to my stomach and dodging ceiling fans," he says. Merryweather's first love, however, is architecture. He photographed the exterior and *un-air-conditioned* interior of Frank Lloyd Wright's Price Tower (page 32) last July during a blistering heat wave. "It was too hot to think clearly, but I was on a time crunch because they were closing for renovations. I'm guessing the temp inside was 110 plus degrees."

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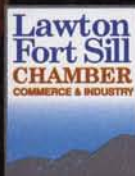
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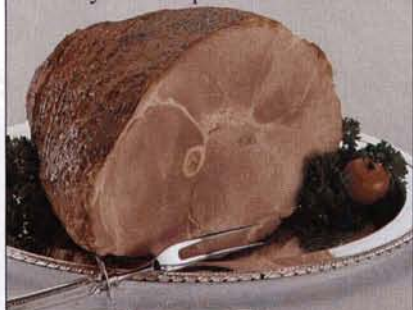
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FROM THE EDITOR



The Tao of Food

WHILE WRAPPING UP THIS LAST ISSUE OF OKLAHOMA TODAY FOR THE century—our two hundred fifteenth in forty-four years—I went to my office at the Colcord Building in Oklahoma City to write this column. There was, however, no letter from the editor forthwith. Clearly not a big catastrophe for any reader, but for me, as editor, the lack of an editor's letter is of some concern. So I went home.

There, I refilled the bird feeders on my patio and set about whipping up an ambitious dinner. Strangely, as I sliced the ginger from my local Vietnamese market, carefully but without much finesse, I ceased to worry about the looming deadline of four hundred and thirteen words.

The fine, salmon-colored sheets of ginger spread out beneath my fingers and the sharp knife. The wok on the stove lay cold but ready with a dollop of oil in the center. I continued slicing, now bell peppers and water chestnuts. Then I julienned the carrots. Somewhere amid this chopping and preparing (working toward the ultimate goal of fine but simple cold sesame noodles and fried spring rolls), I realized the calm that had swept over me. Cooking had unintentionally become an artful meditation.

Hence my zealous interest in our cover story, "Home for the Holidays." I love the piece not merely because it is so visually arresting or because it was such fun to photograph. In fact, though we truly had a ball on location, the tedium of food photography—literally moving green beans and salt shakers a quarter of an inch this way, then that—can create a pressure cooker out of any festive dining room. (Not to mention danger and risk of bodily injury—Kurt Fleischfresser's ceiling fan just about drew blood when it knocked photographer J.D. Merryweather around a bit.)

No, I'm drawn to this article for another reason. The beauty of cooking is about food's complex symbolic value. Each of us has a relationship to food—some too close, some too distant, some overly refined, and some not refined enough. If we look back over the years, our most cherished memories probably center around a dining room table. An engagement. The announcement of a pregnancy. A memorable dinner party. Of course, some of our worst memories happen there, too: the family argument, the unbearable silences, the inhospitable guest.

Wherever we find ourselves at year's end, may we eat well and happily, but foremost, spend it with the ones we love.



Contributing editor Sheilah Bright gets a mouthful from Jody Walls while on location in Tulsa. At far left, associate editor Aimée Downs and photographer J.D. Merryweather.

Laura McCune
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A collage of various musicians, including Willie Nelson, George Strait, and others, in a musical theme. The collage features several prominent figures: Willie Nelson in a cowboy hat and sunglasses, George Strait in a cowboy hat, and a man playing a guitar. Other smaller images include a man in a suit, a woman, and a man playing a violin. The collage is a mix of black and white and color photographs, creating a rich musical tapestry.

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J.D. MERRYWEATHER

SWEET MEMORIES

About two weeks ago I decided to take our two children, ages sixteen and ten, out to eat at a "new" place. I explained that in the "old days" this was the equivalent of fast food. They thought I was crazy when I pulled up in front of Phillips Drug.

We sat at the counter and talked about the special, but decided to have hamburgers, fries, and soft drinks and had fun spinning on the stools. What's more, the kids were amazed that the place was jammed with people. They want to go back! What a coincidence to see your From the Editor column, "Grilled Cheese, Please," in the September-October issue.

Sandy Matthews
Enid

FOUNTAIN OF RICHES

Our current customers and all of our employees greatly enjoyed your editorial comment on our Phillips Drug soda fountain. The fountain is still overflowing at noontime, and after thirty-one years of being here, the children and grandchildren of our earlier customers are coming in for the same cherry limeades and vanilla cokes.

We have considered updating the store, but a casual poll tells us, "Leave it like it is, particularly the phone booth!"

Don Phillips
Enid

NOSTALGIA DRIVEN

I really enjoyed the article on drive-in theaters in Oklahoma, "Making the Drive" (September-October 1999), though I was disappointed that you only covered four of the existing ten. I am sure the rest also have interesting backgrounds. One that I know has been in business for at least forty years, and probably closer to fifty, is the grand old Admiral Twin in Tulsa. I also spent many fun nights at the Hilltop Drive-in in Bartlesville, which closed in the Seventies. There was also a drive-in in Pryor that hung in there until the mid to late Eighties.

Thanks for bringing things up to date—and for bringing back so many fond memories.

Jim Van Horn
Clinton, Arkansas

LOST TREASURE

I just found out about your magazine from an aunt in the Texas Panhandle. She told me about your Music Issue featuring Woody Guthrie. Woody was married to my dad's sister, and they had three children. She was his first wife, and they were his first children. Woody and my dad were friends in Pampa and were in the same class in school. I have heard stories all my life about Woody but never got to meet him—I sure wish I had.

My dad, Matt Jennings, cried when he saw the picture (page 51) of himself, Woody, and Kenneth Campbell—the Corncob Trio. Dad said Kenneth was knifed to death right after that photo was taken. Dad was born in Hydro in 1914 and moved to Pampa when he was about twelve (that's where he met Woody). He says he wouldn't take anything for that friendship—they had some really good times.

Linda Rutledge
Round Rock, Texas

MUSICAL HEALING

I just picked up the Music Issue and read the editor's letter, "A Little Song Will Do." I immediately thought of a record that had a similar effect on me, as far as impact and ability to heal. It's the new Flaming Lips disc, *The Soft Bulletin*. I find myself listening to it nearly every day and find its reflective lyrics and moody music ambient, yet still powerful.

A dear friend of mine died two years ago, and since then I have been looking for a convenient "soundtrack" that somehow encapsulates every feeling that the grieving process elicits and initiates. *The Soft Bulletin* captures all the emotions one faces when dealing with tragedy, by confronting them and spinning them in an optimistic direction. Just consider it a cheap therapy session. That the Flaming Lips are native to Oklahoma is but an added bonus.

Thanks for a great magazine.

Jerry Church
"On Sound" Columnist,
Oklahoma Gazette, Oklahoma City

MORE HIGH NOTES...

I enjoyed the Music Issue very much. I think I've read it from cover to cover three or four times. I have a correction to offer,

WOODY GUTHRIE ARCHIVES



The Corncob Trio—Matt Jennings, Woody Guthrie, and Kenneth Campbell—performed throughout the Thirties.

however. In the list of "60 Essential Albums," there is a mistake in the summary of the Chainsaw Kittens' *Pop Heiress* album. George Lang refers to *Defenestration*, Tyson Meade's early to mid-1980s Norman band. Lang writes that *Dali Does Windows* is *Defenestration*'s "sole out-of-print album." It is actually their second album. Their first is eponymously titled. I remember when it first came out; I bought my copy at Shadowplay Records on Campus Corner in Norman from Meade, who was working there at the time.

Mark Bratcher
Ada

WILLS WINS

I really enjoy the articles in your magazine, and I especially enjoyed the Music Issue. I felt a need to reply to Donald Mashburn's comments in the Letters column of the September-October issue. Was Bob Wills the best fiddle player in country music history? I think I would

have to come down on the side of George Lang, Merle Haggard, and other critics who seem to favor Wills in that category.

I have been a fan of Bob Wills since I was in high school in Canton, Oklahoma, in 1945. I recall my first experience at attending a Bob Wills dance in 1948 at the Trianon Ballroom. I paid about a dollar for admission. The crowd was in a euphoric mood, and what a roar went up from them when Wills came on stage.

No one should try to judge Bob Wills's fiddling until that person has stood a few inches from him, leaning against the bandstand and listening to his perfect harmony blending in with his other "hot-lick fiddlers."

Wills indeed had a style that no one can approach, hence his title, "Best Damned Fiddle Player." I guess beauty—and fiddling—will always be in the eyes and ears of the beholder.

Ed Winningham
Allen, Texas

Corrections: No doubt, Krebs has cornered the market on Italian restaurants in Oklahoma, but Giacomo's is firmly planted in McAlester, not Krebs, as the article "Sound Bites" reads in the Music Issue.

MODEST MINSTREL

I just wanted to write and tell you what an honor it was to be included in your Music Issue, and to say thank you. As an Oklahoman, I would have been proud of the list of people even if I had not been counted among them.

Kevin Welch
Nashville, Tennessee

Oklahoma Today welcomes the views of readers. Letters are subject to editing and must include name, address, and a daytime phone number. Send letters to: *Oklahoma Today*, Attn. Editor, P.O. Box 53384, Oklahoma City, OK 73152 or fax to (405) 522-4588. Address electronic mail to letters@oklahomatoday.com.

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LIGHTLY SEASONED

From a U.S. ambassador's Mexican home to an opulent Tulsa wedding, Phillip Burkhardt's designs are in constant holiday demand. This arrangement, \$50. Flowers, Antiques, & Interiors by Phillip, 1523 East Fifteenth Street, Tulsa. (918) 583-6700.



FOREVER AND EVER, AMEN

The floral industry calls this Canadian pine wreath an "everlasting" piece. Add fresh pine cuttings each year to give it a traditional holiday fragrance. With gold-leafed reindeer and velvet beaded poinsettias, \$75. Flowers by Phillip, (918) 583-6700.





LIFE EVERLASTING

The life span of this wreath—composed of freshly cut seasonal evergreens—is four to six weeks, but the fresh roses will need to be changed weekly. \$75. Mille Fleurs, 9205 North Western, Oklahoma City. (405) 843-3333.

A ROSE IS A ROSE

Scott Flenner and Amy Sauer of Oklahoma City's Mille Fleurs believe in bucking tradition, but when it comes to presenting flowers, they stick to the basics. "Strictly fresh, strictly vases, and strictly water," says Flenner. "And only natural materials—no foam, no spray paint." Polish glass vase, \$125. With arrangement, \$225. (405) 843-3333.



VISIONS OF SUGAR PLUMS

Ideal for fall décor as well as the holiday season, this wreath overflows with ornamental glass fruit. For a Christmas ensemble, Scott's House of Flowers also sells individual fruit ornaments for decorating the tree or mantel. \$55. Scott's House of Flowers, 1353 Northwest Fifty-third Street, Lawton. (580) 357-7673.

BIRDS OF A FEATHER

This centerpiece, using Fawcett's signature "unique, rustic, and rural" style, is intended for Christmas, but the glazed inner face of the urn makes it perfect for fresh flowers year-round. The urn, \$50. With pheasant tail feathers and trimmings, \$298. Enid Floral, (580) 234-1252.



PRANCER AND BLITZEN

"There is a trend in gift-giving toward more functional presents," says Mike Scott. He should know—Mike helped his parents start Scott's House of Flowers, a flower and gift shop he now runs with his wife. "These reindeer are good for the office, an entryway table, or a dining room table." This pair comes with candy and can be shipped, \$65. (580) 357-7673 or www.scottsflowers.com.



EDITOR'S NOTE: This begins a new series for Across the Range. Each installment of Red Dirt Gardens will offer you seasonal tips for your garden. Writer Lou Anella is a professor of horticulture and landscape architecture at OSU.

RED DIRT GARDENS

IT IS WINTER. THE GARDEN IS QUIET. You are busy with holiday chores, but your brain is working on next year's planting scheme. If you thought last year's garden was nice but somehow lacked a certain zip or didn't quite live up to your dreams, then dream bigger—not a bigger garden, but a bigger execution of a simple idea. Now is the time to start.

Choose a theme or a color scheme and pursue that idea relentlessly. You probably used ideas last year that you liked.

Choose the most successful one and use it to unify next year's garden.

For example, do you like purple flowers? Plant only plants

with purple flowers and nothing that will detract from your color theme. All

plants should support purple. Yellow can be included because it complements purple. White or silver will make the purple more purple, but red or blue will not.

Russell Page, the famed landscape architect, extolled unity: "All the good gardens I have ever seen, all the garden scenes that have left me satisfied, were the result of...a simple idea developed just as far as it could be." Page also warned, "This directness and simplicity demands courage and discipline." As fall carries us to winter then spring, may we dream of simple ideas and have the courage to create bold gardens.

—Lou Anella

The Oklahoma Gardener's Guide (\$19.95), a new book by Steve Dobbs now available in bookstores, is the only one of its kind to offer gardening advice specifically for Oklahomans. The 423-page book has detailed information for every stage of the gardening process, color photographs to help identify plants, and a plethora of gardening trivia you just may not find anywhere else.

Bluebirds, Anyone?



Carols and Crumpets

Each year, the Tulsa Herb Society's annual fund-raiser, Carols & Crumpets, draws several thousand herb enthusiasts to the Tulsa Garden Center. This year, the group proudly celebrates its tenth anniversary. "We'll have a harpist serenading the shoppers all day, and we'll also sell hot cider and biscotti," says Sandi Dittman, president of the Tulsa Herb Society. In addition to fresh herbs, vinegars, chutneys, and crafts—all of which are made and sold by society members—more than thirty artists and vendors will offer everything from teas and spices to garlic-braids and garden signs. "It's not your typical craft show," says Dittman. *Thyme for Herbs*, the society's popular cookbook, also will be on sale for \$10. The herb fair is December 4, from 9 a.m. to 4 p.m. The Tulsa Garden Center is located at 2435 South Peoria. (918) 746-5125 or www.tulsagardencenters.com.

—Aimée J. Downs

Nothin' But Honey

Minco Kicks off the Holidays with a Festival Sweeter than Honey

EVERY YEAR THE SMALL town of Minco ushers in the holiday season with the annual Christmas Honey Festival, where honey in all of its manifestations attracts hundreds of people who pour through the doors of the Ross Honey Company.

Jimmy and Glenda Ross, owners of the largest commercial beekeeping operation in the state, lead tours of the honey plant. Festival-goers learn the honey-making process—from its origin in hives to its place on grocery store shelves. The only thing visitors won't see is the 900 colonies of bees, which are busy gathering nectar and making honeycombs for next season's honey.

Live entertainment at the historical National Guard Armory can

burn off some excess energy for those with a sugar high. Singers, cloggers, square dancers, and instrumentalists will perform on the outdoor stage. Inside the armory is an accompanying crafts festival with eighty booths and hundreds of quilts on display.

—Priscilla Monhkern

Whether it's a twelve-ounce, bear-shaped bottle of honey (\$1.75) or a sixty-pound drum (\$66) filled with the sweet, viscous substance, honey souvenirs will be in abundance at the December 4 festival. To get to the Ross Honey Company in Minco, turn east off of U.S. Highway 81 on to Main Street. (405) 352-4117.

DAVID FITZGERALD & ASSOCIATES



Bob Walshaw of Coweta was raised in rural New Hampshire during the Depression. He helped support his family by selling animal pelts to Sears & Roebuck in Pittsburgh. He later put himself through engineering school, raised seven children, and now he manages two plastics companies in Tulsa.

But that doesn't seem to be enough for him. A few years ago, with their own kids gone from the nest, his wife Cissy gave him a book about bluebirds for Christmas. "Thank God, she didn't give me a book on rabbits," he says.

Walshaw learned that the American bluebird population had decreased drastically in the mid-1900s with the devastation of their habitats; blue-birds nest near areas of short grass in the hollows of trees or fence posts, both of which man has made scarce.

To reverse this trend, "Bluebird Bob," as Walshaw is known, erected eighty-eight bluebird houses on his property and neighboring land. He regularly walks a three-mile trail, checking for invaders such as starlings and sparrows. He also cleans out old nests and runs off wasps and

snakes to make sure the boxes are ready for the bluebirds each spring.

Last May his trail was recognized as part of the Transcontinental Bluebird Trail by the North American Bluebird Society—tribute, indeed, for a man helping the bluebird population regain its place in the American countryside.

—Joel Everett

The Department of Wildlife Conservation offers kits, including a red cedar Dial-A-Bird house, (405) 521-4616. Birkes Wood Crafts in Chouteau sells "excellent boxes," according to Walshaw, for \$7 a piece, (918) 476-6020.



A Shopper's Paradise

Walking through the Painted Door

CROSSING THE THRESHOLD OF THE Painted Door Gallery, visitors quickly realize a little self-indulgence is a very good thing. Part restaurant, part gift boutique and clothier, this shop is not for those who deny themselves.

Guests can make a day of winding through the store's nooks filled with knotty antiques and handcrafted pottery. "This was never intended to be a scoot-in, scoot-out kind of thing," says owner Avis Scaramucci.

The 14,000-square-foot Painted Door in Oklahoma City is much more than a knick-knack retailer; Scaramucci also sells de-

Avis Scaramucci, left, with manager Phyllis Stipp in Nonna's Café

J.D. MERRYWEATHER



ACROSS THE RANGE

signer clothing in the Joyce Lucille's Boutique, named after Scaramucci's husband's grandmother. Originally from Altus, Scaramucci believes in promoting merchandise with Oklahoma roots. From her own hometown come soups, jellies, and dip mixes by Scott Farms. Wilburton's John and Renee Petree make the shop's hand-thrown and painted pottery. Pillow Walks of Oklahoma City creates whimsical slippers, "the most comfortable house shoe ever," Scaramucci declares.

The Painted Door—which, in fact, features painted doors with scenes rendered by local artist Ann White—is definitely not the typical boutique. There's an organized randomness within the shop. No rows and racks here.

Shoppers meander through displays of porcelain rabbits, teddy bears, gourmet spices, ribbons, and rugs. Each November, the store is transformed into a Christmas show place with thousands of holiday

J.D. MERRYWEATHER



items and fifty decorated Christmas trees scattered throughout the store.

Within the Painted Door, Nonna's Café provides repast for shoppers. Chefs John Bennett and Chip Sears prepare all dishes from scratch, with produce collected daily from Scaramucci's family farm.

Those who simply want to complement the gourmet coffee offered gratis when entering the store need look no further

than the bakery at Nonna's, which offers everything from cinnamon rolls to coffee-toffee torte.

The Painted Door first swung open in 1991. Originally a gift shop, the store has burgeoned to a virtual emporium as Scaramucci added cookware, clothing, and food. Despite the store's growth, some basics have remained constant, Scaramucci maintains. "No matter what day and age we're in, the most important things are integrity and credibility and work ethic."

—Leigh Jones

The Painted Door, 8601 S. Western in Oklahoma City, is open 10 a.m. to 5 p.m. Monday through Saturday and 1 to 5 p.m. Sunday. Lunch is served in the café 11 a.m. to 2 p.m. Monday through Saturday. A warning to post-holiday shoppers: the store is closed from December 31 through January 31. (405) 632-4410.

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LIVING CHRISTMAS CARDS Dec. 11, 1999 holiday scenes come to life in the Downtown Edmond store windows

PATTI PAGE appearing Dec. 11th at UCO as part of *The President's Series: Broadway Tonight*. Call (405) 974-3375

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ACROSS THE RANGE



Twinkle, Twinkle

*A Parade of Yachts
Light up Grand Lake*

THE SUN'S WARM GLOW BEAMING down on dozens of boat enthusiasts is a typical scene at Grand Lake o' the Cherokees. But once a year, the number swells to thousands as people from across the state attend the Cherokee Yacht Club's Christmas Boat Review.

As the sun goes down, a flotilla of boats large and small drifts by the crowd gathered onshore. Each boat is decorated with thousands of twinkling lights. "The decorations on the boats, cruisers, and yachts seem to become more elaborate each year," says Larry Mullinax, general manager of the yacht club.

Captains and their crews spend weeks, sometimes even months, planning and decorating their boats for this one-day event. The incentive? Everyone is vying for the first-place prize of a thousand dollars. Last year's winners, Mike and Linda Burnett of Oklahoma City, used more than ten thousand lights to complete their "Angels Sing" theme.

The first year, only a few hundred locals showed up to watch the eight or nine boats that entered the competition. Nine years later, the number of spectators has grown to nearly 10,000 and the number of boats to more than twenty. The event has also drawn quite a few TV viewers: the review is now televised via tape in much of Oklahoma and in Kansas and Missouri.

—Priscilla Mohnkern

The Cherokee Yacht Club is located seven miles east of Ketchum on Duck Creek. Call ahead for directions. The tenth annual Boat Review will begin at 5:30 on December 4. Free. (918) 782-4421.

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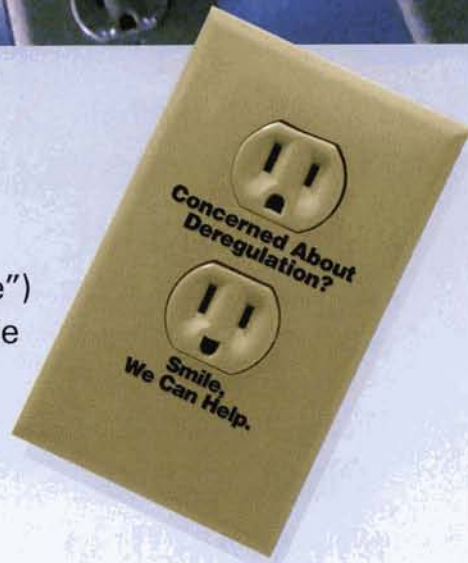
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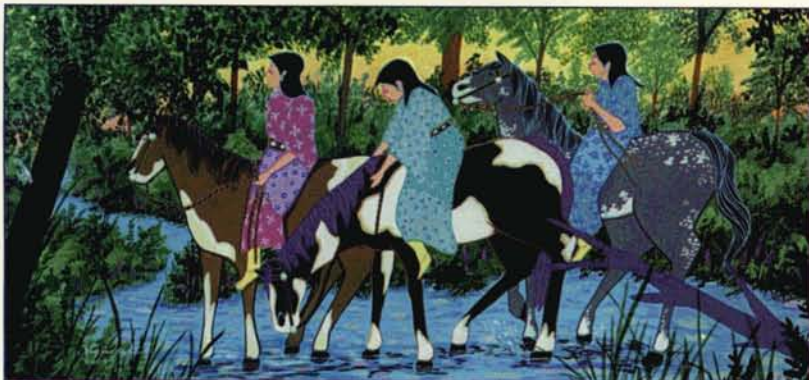


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Oklahoma Indian Art Gallery

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ACROSS THE RANGE

The OKT Profile: Mike McCarville



Mike McCarville, host of KTOK's popular Open Mic Live, looms large over the airways these days—broadcasting statewide and beyond. Married to Ann and the grandfather of six, he waxes sentimental here on everything from the golden rule to Wilma Mankiller.

- Q Who inspires you?** **A** Individuals whose spirit gives them strength in the face of adversity. Wilma Mankiller is an example.
- Q Who were your childhood heroes?** **A** Millard McCarville, my father; John H. Simmons, my grandfather; President Harry Truman; actor Randolph Scott.
- Q If you could change something about yourself, what would it be?** **A** My lack of patience.
- Q What is your favorite motto or quote?** **A** "Do unto others as you would have them do unto you."
- Q Your favorite book?** **A** House Made of Dawn by N. Scott Momaday.
- Q When you're not working, what are you doing?** **A** Ideally, I'm fishing.
- Q Where is your favorite place to eat in Oklahoma?** **A** Old Germany in Choctaw is number one, with Pelican's in Midwest City a close second.
- Q What's your perfect weekend?** **A** One in which I have absolutely nothing to do and two whole days in which to do it.
- Q Whose opinion do you most value?** **A** Lolita McCarville, my mother.
- Q What's the most interesting thing you've discovered about Oklahoma?** **A** Her diversity, from Little Sahara to Grand Lake to the wilderness in the southeast.
- Q What's your favorite thing about Oklahoma?** **A** The strength, resilience, generosity, and tenderness of most of her people.

Oklahoma Basketball

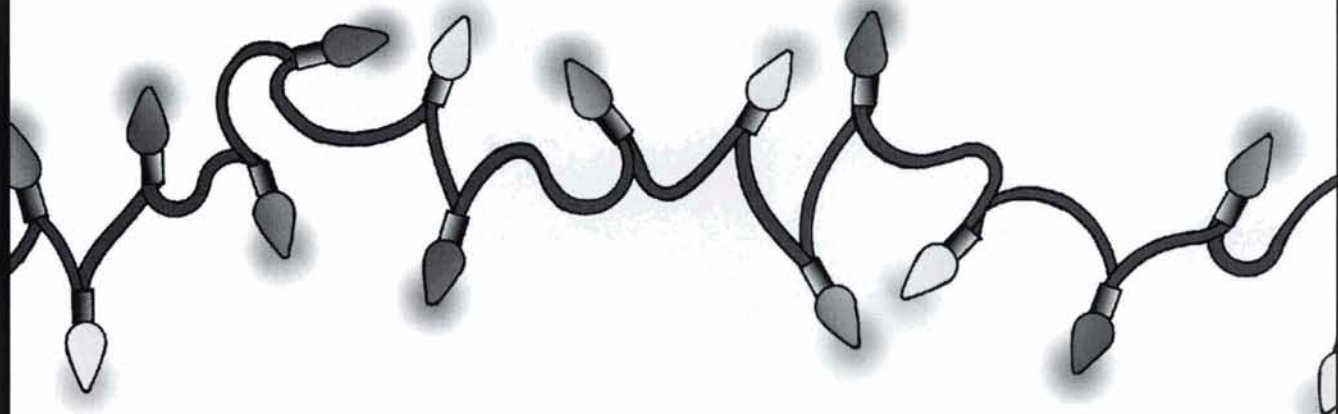
Men's Basketball
**#12 Oklahoma vs.
#4 Cincinnati**
December 22, 8 p.m.
Lloyd Noble Center

Women's Basketball
**Oklahoma vs.
#1 Connecticut**
December 29, 7 p.m.
Lloyd Noble Center

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Men's Rankings - Basketball News Preseason
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ACROSS THE RANGE



The Pink Ribbon Painters: Ruth Lebow, Carla Perry, Maggie Juergenson, Eleanor Irvin, and Jacque Collins Young (clockwise from left)

Art for a Cure

AN ART EXHIBIT LIKE NO OTHER hangs in the Oklahoma State Capitol through November. Visitors can view a unique collection by a group of women known as the Pink Ribbon Painters. These artists have more than an art show tying them together; they also share the experience of surviving breast cancer.

For the past three years, these five Tulsa-area women have focused their talents in a continued fight against the disease, which annually strikes about 600 women in Oklahoma. They produce work meant to inspire and give hope to women surviving the disease and raise money to support research for a cure. Thirty percent of sales from this

The Abstractionist: DENNIS JOHNSON ON TIME



showing will go to the Susan G. Komen Foundation, a national organization working to find a cure for breast cancer.

Founding member Eleanor Irvin uses oil as her medium, often depicting rushing water as a metaphor for strength. Her paintings are intended to be messages of hope and healing. So are Maggie Juergenson's. She uses a three-dimensional style of still life and landscape in all of her paintings. Carla Perry, an impressionist, brings memories to her canvases, and Jacque Collins Young works through "kaleidoscopic" color, utilizing watercolor and acrylic to showcase nature's magic. Ruth Lebow simply and beautifully

ELEANOR IRVIN



Turner Falls

celebrates life; landscape settings inspire her impressionistic, color-drenched images.

Each Pink Ribbon Painter was an artist before cancer struck, but the disease inspired these women to use their gifts to fulfill new dreams, proving there is life after breast cancer.

—Joan Rhine

The show runs through November 30 at the State Capitol in Oklahoma City. Free. (405) 521-2931.

Perhaps typical of an abstractionist, Dennis Johnson doesn't have a clear idea of what a painting will be before he starts. "I like to let the painting breathe and see where it takes me," he says. Those familiar with his work will recognize his style in his latest exhibit, "Perceptions: Dennis R. Johnson and Patrick Synar." It will include about forty-five pieces by Johnson on the theme of time, which use technological images to convey a sense of urgency in the last year of the millennium. Johnson's paintings range in price from \$2,200 to \$4,700, and also can be seen on the internet at www.telepath.com/beauart. His "Perceptions" show will be at Oklahoma City's Eleanor Kirkpatrick Gallery at the City Arts Center from December 9 through January 15. (405) 951-0000.

Milking It

Star Dairy Turns One

A little taste of nostalgia sits on grocery shelves these days, thanks to Mulhall's Star Dairy, which now sells glass-bottled milk in our state. The first milk bottler in Oklahoma in nearly thirty years, the dairy—one of about 150 throughout the United States—will celebrate its one-year anniversary in December.

In that first year, owner Don Tucker has tripled his herd of Jersey cows, increased the size of his automated facility, and added flavors such as coffee and vanilla to the traditional lineup of whole, 2 percent, skim, strawberry, and chocolate milks. Star Dairy milk ranges in price from \$1.89 to \$2.39 for a half gallon, not including the one dollar bottle deposit. To find a grocer near you, call the dairy at (405) 525-MILK.

—Louisa McCune



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As a city with a variety of activities offered throughout the year, such as theatrical productions, music and year round festivals, we welcome you to Norman and hope you enjoy your stay. With all the attractions to see in our city, the sooner you get here, the better.



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Remembering the USS Oklahoma

HISTORY HAS NOT GIVEN THE *USS Oklahoma* its due. Although known for having fallen victim to Japanese warplanes at Pearl Harbor, the battleship deserves far more than a historical footnote, having served as home to thousands of American sailors who saw the world from its decks. The largely untold story of the vessel is at the heart of an Oklahoma Historical Society exhibit on display beginning in December.

"Remembering the *USS Oklahoma*: Scrapbooks and Memories" weaves together photos and rare artifacts, such as logbooks, flags, and uniforms. The exhibit also features audio interviews with some of the thirty-two crew members who managed to survive the Japanese strike on Pearl Harbor. "We're using the words and memories of the crew to tell the story," says State Museum of History curator Michael Bell. "We use the words of the men to tell what it was like to live aboard this ship."

A technological marvel when launched in 1914, the battleship was among the first to be powered solely by oil-burning engines. In the decades that followed, it traveled to Australia and other distant shores, an imposing symbol of America's military might.

Despite such glories, the ship was deemed too aged to repair after the December 7, 1941, attack, which took the lives of 448 *USS Oklahoma* crew men.

—Phil Bacharach

The *USS Oklahoma* exhibit begins December 7 at the Oklahoma State Museum of History, 2100 Lincoln Boulevard in Oklahoma City. Hours: 8 a.m. to 5 p.m. Monday through Saturday. Free. (405) 522-5244.



Ponca City

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The Best and Brightest

A Native American Think Tank in Durant

THE SEMIANNUAL NATIVE AMERICAN Symposium in Durant is designed to be a weekend think tank for the nation's American Indian elite.

As traditionalists and academics converge on Southeastern Oklahoma State University in November, the town of Durant—headquarters to the Choctaw nation—will host some 350 people. "Stealing/Steeling the Spirit: American Indian Identities," will offer an intense study of American Indian cultures through workshops and presentations.

"What I have found interesting about the symposium is that mix of traditional Indian dances and art with those scholarly circles," says Brad Cushman, Southeastern's art department chairman and one of the event's organizers.

This year's featured exhibit, "Photog-

raphy and the Old West," will be on display at the college's Visual and Performing Arts Center gallery. "The exhibit will look at the role photography played in the old west, from the displacement of the Indians to the expansion of western exploration," Cushman says.

A number of distinguished performers and speakers also have been lined up, including virtuoso musician James Pellerite, Oklahoma Supreme Court Chief Justice Yvonne Kauger, and author and scholar Leanne Howe.

—Ron Jackson

The event is free and open to the public November 11 through 13. For more information log on to www.sosu.edu/al/nas or call the Southeastern English Department at (580) 924-0121.

All Aboard

Next stop, Christmas 1880

Every November, the fictional town of Dry Gulch, U.S.A. is transformed into a winter wonderland where thousands of visitors converge to ride the town's beloved Christmas Train. More than 50,000 people are expected this year for the fourth annual train ride through the hills of northeastern Oklahoma.

A horse-drawn wagon drives visitors into the town center of Dry Gulch—once the set of *The Gospel Bill Show* and three feature-length movies. Visitors are whisked back in time to the 1880s as the "townspeople" dress in vintage-style costumes and adopt the mannerisms of the early settlers.

After exploring the town, visitors board one of three passenger trains, which wind through the scenic woods to another fictional town. During the trip, a narrator tells the story of the first Christmas, with the help of more than seventy hand-painted murals set along the route. As an extra treat, live reenactments performed on mini-sets beside the train tracks bring parts of the story to life.

The train arrives at the North Pole for a tour of Santa's village, where he and Mrs. Claus bake cookies and pack toys. Then it's back on board the train for a leisurely ride back to Dry Gulch.

—Priscilla Mohnkern

The Christmas Train runs November 26 through December 23. Tickets go on sale November 8. Advance reservations for admission are required. For tickets, call (918) 234-8100 or stop by the ticket office in Tulsa's Eastland Mall. Prices range from \$5 to \$10; children two and under are admitted free. Dry Gulch, U.S.A. is located off of U.S. Highway 69 in the foothills of the Ozark Mountains, just one hour northeast of Tulsa. (918) 439-8305.



Oklahoma Indian Art Gallery

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*The downstairs living area of the
E.W. Marland Mansion in Ponca City*

WEEKENDS

TOWN AND COUNTRY

By Louise Abercrombie • Photography by John Elk III

NESTLED ON THE BANKS OF THE ARKANSAS RIVER, with plains to the west and rolling hills to the east, Ponca City has managed to develop an urban air without losing its natural charm and beauty.

Born in 1893 after perhaps the greatest land run in history (which opened the Cherokee Outlet for settlement), Ponca City had a memorable start. An enterprising fellow, B.S. Barnes, scouted out the town site located near a big spring and sold lots for two dollars to would-be settlers as they arrived. Thus, the largest town in the outlet became an instant tent city.

Ensuing events helped shape the character and development of Ponca City. The famous 101 Ranch (pronounced “hundred and one”) established the city as the cradle of rodeo and eventually as a film site for western movies and a popular movie star retreat. Meanwhile, the 101 Wild West Show toured the world, wowing audiences with sharpshooters, trick riders, and ropers. The discovery of oil by Ernest Whitworth Marland brought wealth and recognition to the area and began eighty years of black gold dominance. The town boomed, and the population more than doubled.

E.W. Marland and Marland Oil, now Conoco, were so influential in the development of the city that the family legacy and the city's history are forever intertwined. The first home Marland built in 1916 (now the Cultural Center and Museum, 580/767-0427) boasts twenty-two rooms and the state's first indoor swimming pool. The Marland Mansion (800/422-8340), called a "Palace on the Prairie," was built during the roaring Twenties and shows off every bit of the extravagance of the time. The 48,000-square-foot estate—Marland's dream home—was modeled after the Davanzati Palace in Florence, Italy.

Ponca City often has been described as a "Little Athens" because of its statues and paintings. The recently erected bronze of Standing Bear receives national attention as a tribute to all Native Americans, particularly Standing Bear's Ponca tribe. The chieftain's victory for Native Americans' basic human rights is recounted at two audio centers in the memorial park where the statue stands. (Standing Bear took on the state of Nebraska which forced the Ponca

tribe off its land, and his successful trial gave Native Americans recognition under the Fourteenth Amendment.) Two bronze statues by acclaimed artist Jo Saylor also adorn the city. One decorates downtown Centennial Plaza, and the other graces the entrance to the Ponca City Library.

For the more outdoorsy visitor, Ponca City will not disappoint. From the Cann Memorial Botanical Gardens to Kaw Lake and the Lew Wentz Golf Course set along the north bank of Lake Ponca, the city shows its serene, natural side.

Kaw Lake is a popular eagle-watching spot during the winter, when the majestic birds migrate from the North. The drastic temperature change in the lake kills the shad, making an easy treat for the eagles and a breathtaking site for bird watchers (Ponca City Tourism Department, 800/475-4400).

As the first Oklahoma Millennium Community to be designated by the White House Millennium Council, Ponca City has planned nonstop activities for the holiday season, including a Christmas parade and ball and a millennium mile run. In a symbolic effort connecting the present with the future, the city began planting 2,000 trees last March.

Apart from the grand finale with the dropping of a lighted ball at midnight on New Year's Eve, the most anticipated event of the season is the annual Festival of Angels from November 24 to December 31 (800/475-4400). More than thirty ethereal displays throughout the city light up the sky and bathe visitors in heavenly light.



Conoco employs more than 1,800 employees in Ponca City; 700 work at this refinery.

WHERE TO EAT

ENRIQUE'S RESTAURANT

Ponca City Municipal Airport. Open 11 a.m.-9 p.m. Monday-Saturday. Pilots fly in frequently for Enrique's famous Mexican cuisine. (580) 762-5507

HEAD COUNTRY BAR-B-Q RESTAURANT

1217 East Prospect. Open 11 a.m.-8 p.m. Monday-Saturday. The menu features "world-champion" barbecue ribs and brisket. (580) 767-8304

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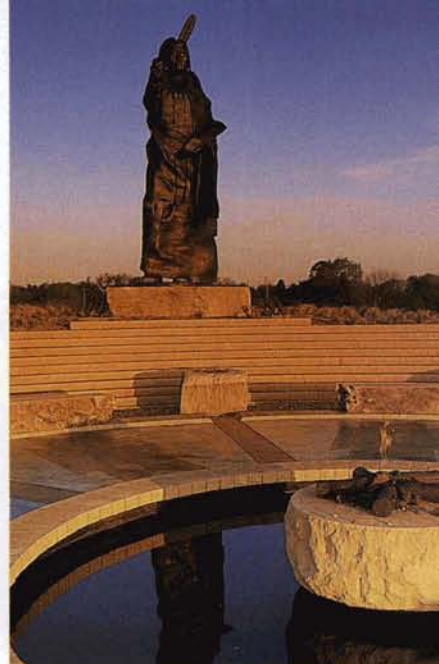
2005 North Fourteenth. Open 11 a.m.-2 p.m. and 5:30-10 p.m. Monday-Friday, 6-10 p.m. Saturday. This supper club is known for its steaks. (580) 765-6689

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3200 North Fourteenth. Open 10:30 a.m.-9 p.m. Monday-Saturday. Made-from-scratch dinners, desserts, and rolls. (580) 762-8525



Standing Bear by Orelan C. Joe, 1997

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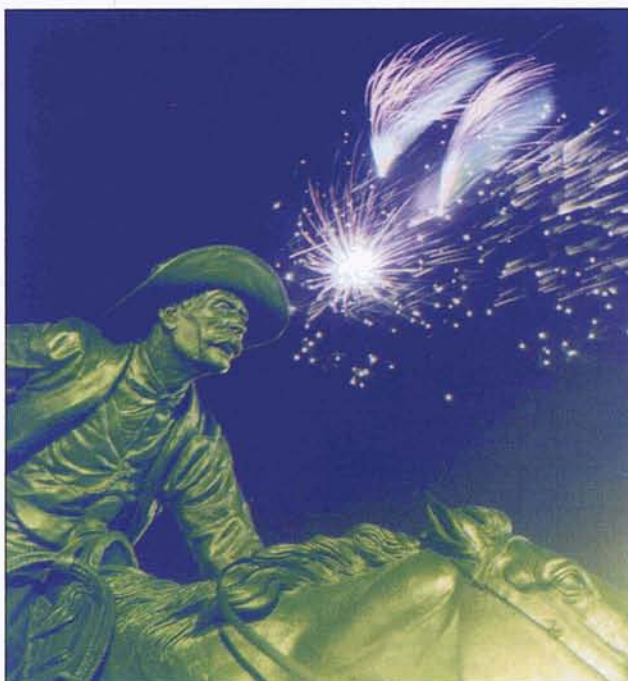


ON THE WATERWAY

It's a warm, clear autumn day on the Arkansas River. The Jantran towboat *Frances Anne* pushes its hefty load of ten barges downriver on the McClellan-Kerr Arkansas River Navigation System. The tow spans 800 feet lengthwise, and with ten barges on its bow is capable of carrying a capacity equal to 560 semitrailer loads or 108 railroad cars. It's a slow 445-mile trip from the Port of Catoosa near Tulsa to its destination, the Mississippi River; at five to six miles per hour, the twenty-four-hour shifts for the eight-man crew have become fairly routine.

Construction on the \$1.2 billion navigation system began in the late Fifties, and the waterway was eventually named for the Arkansas and Oklahoma senators responsible for its existence: John McClellan and Robert Kerr. It was the largest civil works project ever undertaken by the U.S. Army Corps of Engineers. Now, the once-debated project has proven successful: a recent study reports that since its opening in 1971, more than forty-two million tons of cargo have traversed the Oklahoma segment of the channel, creating more than 4,000 jobs in small towns along the way. —Joel Everett

The Tulsa Port of Catoosa, the navigational head of the McClellan-Kerr waterway, maintains a busy museum at the Industrial Park near Catoosa. Open 8 a.m. to 4:30 p.m., Monday through Friday. (918) 266-2291 or www.tulsaport.com



Enid Lights Up The Plains!

GRAND LIGHTING CEREMONY
WITH FIREWORKS FINALE!

Friday, November 26, 1999 * 5:30 - 7:00 p.m.
Downtown Square * Enid, Oklahoma

Enid Area Holiday Events Calendar

Saturday, November 20	Florists Open House	6:00-8:00 p.m.	234-1252
Sunday, November 21	Florists Open House	2:00-5:00 p.m.	234-1252
Friday, November 26	Downtown Entertainment and Carriage Rides	5:30 p.m.	234-1052
	Lighting Ceremony, Arrival of Santa and Fireworks Finale	7:00 p.m.	234-1052
Sunday, November 28	First Presbyterian Church "Hanging of the Green"	7:00 p.m.	237-5413
Thursday, December 2	Shopping, Carriage Rides and Area School Talent	5:00 p.m.	234-1052
Saturday, December 4	March of Dimes "Breakfast with Santa"	8:30-11:30 a.m.	242-4631
Saturday, December 4	Enid Symphony "Handel's Messiah"	8:00 p.m.	237-9646
Sunday, December 5	Enid Symphony "Handel's Messiah"	7:00 p.m.	237-9646
Sunday, December 5	Oakwood Christian Church "Living Christmas Tree"	3:00 p.m.	233-1225
Sunday, December 5	YWCA "Caravan of Homes"	1:00-5:00 p.m.	234-7581
Sunday, December 5	First United Methodist Church "Hanging of the Green"	10:45 a.m.	237-2041
Thursday, December 9	Shopping, Carriage Rides and Area School Talent	5:00 p.m.	234-1052
December 5, 12 & 19	Leonardo's Discovery Warehouse "Santa Sundays,"	2:00-5:00 p.m.	233-2787
Dec. 10, 11, 13, 14 & 15	Emmanuel Baptist Church "Christmas Pageant"	7:30 p.m.	237-0602
Sunday, December 12	Emmanuel Baptist Church "Christmas Pageant"	3:00 p.m.	237-0602
Thursday, December 16	Shopping, Carriage Rides and Area School Talent	5:00 p.m.	234-1052
December 17, 18 & 19	First Church of the Nazarene "Live Nativity"	6:30-9:00 p.m.	234-4781
Sunday, December 19	First United Methodist Church "Christmas Cantata"	10:45 a.m.	237-2041
Friday, December 24	First Presbyterian Church "Lessons & Carols"	10:45 a.m.	237-5413
Friday, December 24	First Presbyterian Church "Children's Pageant"	6:00 p.m.	237-5413



FUNDING PROVIDED BY THE ENID CONVENTION & VISITOR'S BUREAU



For more information about listed events, or
to receive a complete schedule of Enid's Holiday
Events, call Main Street Enid, Inc., (580)234-1052.

"Enid Lights Up The Plains" is a project of Main Street Enid, Inc.

"Enid Lights Up The Plains" Features Carriage Rides, Santa Claus, Entertainment and Special Shopping Incentives!

Nature's Call

UNLIKE DOCUMENTARY PHOTOGRAPHY, FINE ART LANDSCAPE PHOTOGRAPHY takes the reality *out* of a scene. The photographer's goal then is to evoke a feeling from the audience. Yousef Khanfar has achieved just that. The exhibits chairman at the Omniplex's International Photography Hall of Fame in Oklahoma City, Khanfar began shooting landscapes more than a quarter of a century ago in his home country, Kuwait. Now a twenty-year resident of Oklahoma, he spends much of his free time traveling the globe in pursuit of the perfect view. "I want my pictures to have a feeling—to have a soul," explains Khanfar. "You know the setting is right and it's time to click the shutter when you get that light inside you." This image of Lake Elmer Thomas, just south of Mount Scott in the Wichita Mountains, was taken in the afterglow of sunset in November 1998.

—Aimée J. Downs



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the people you've grown up with.



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On the eve of its extensive restoration, *Oklahoma Today* looks at the state's most renowned feat of architecture, Frank Lloyd Wright's Price Tower in Bartlesville.

Biograp

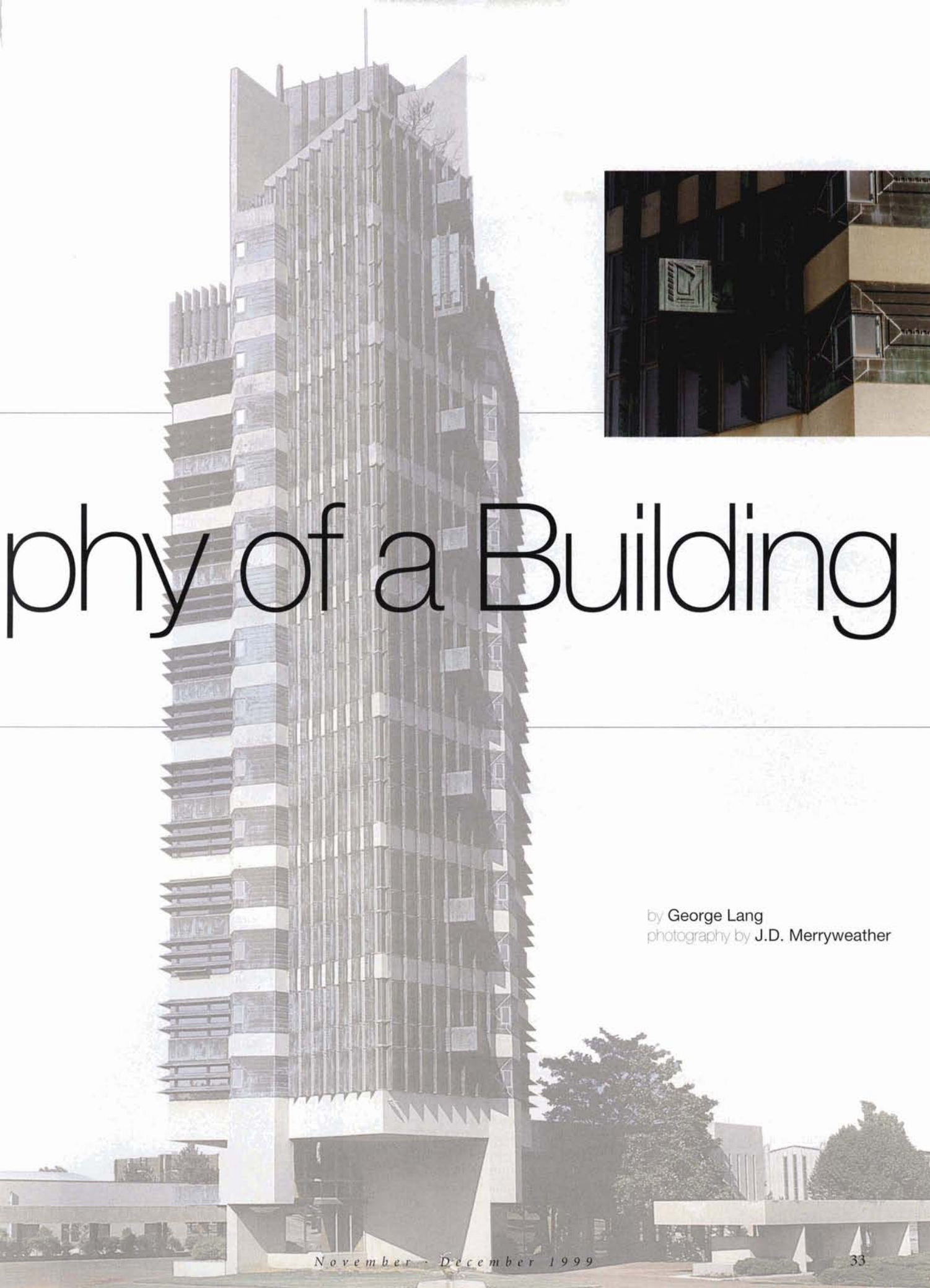
FRANK LLOYD WRIGHT HAD WANTED to build Price Tower for nearly three decades when it finally arose from modest downtown Bartlesville in 1954. There, it remains one of Oklahoma's greatest architectural landmarks, reaching for the sky like a lone sequoia, far from its intended location amid the dense caverns of lower Manhattan.

Wright had designed what would eventually become Price Tower in 1925, when the esteemed father of modern architecture was commissioned to build an apartment building in the Bowery section of New York City. The high-rise, christened St. Mark's Tower, was never built, and the design was shelved.

Meanwhile, Wright's philosophy on the only skyscraper he would ever design changed dramatically. Instead of building his obelisk amid canyons of concrete and metal, Wright decided it should be built as a "tower in a country town," where it could achieve greater prominence and be seen for miles in all directions. The building



Each of the original eight apartments in Price Tower had two levels with stairs or an elevator leading to the second floor. Shown above are the balconies off the bedroom areas. Opposite page, the verdigris copper cladding used on the exterior of the building signifies different interior areas—horizontal louvers indicate an office area, vertical louvers indicate apartments.



phy of a Building

by George Lang
photography by J.D. Merryweather



Price Tower was an unusual undertaking for Wright, who specialized in low-lying buildings.



Frank Lloyd Wright preferred color themes, and it shows in this standard Price Tower kitchen. His theme of thirty, sixty, and ninety-degree angles is used throughout the building, even in the light fixtures and air vents. The hexagon-shaped stool (right) was designed to complement triangle-shaped dining tables.

was an unusual undertaking for Wright, who specialized in low-lying buildings that dovetailed with his long-standing philosophy of “organic architecture”—designs inspired by nature and the surrounding landscape. Price Tower ultimately fulfilled this philosophy, though not without considerable forethought.

“Wright had two major difficulties of a philosophical sort in designing a skyscraper,” says writer Peter Blake in his book *Architecture and Space*.

“First, as a believer in an

architecture close to nature, he had a hard time justifying a tall, upright, seemingly anti-nature building. Second, his obsession with the twin concepts of continuity and plasticity ... made it difficult to approach the design of a tall, multi-cellular building.

H.C. Price ordered this globe from a Chicago company so he could easily locate his oil crews around the world. The globe arrived—sans Bartlesville. After its prompt return from Price, it was delivered a second time with Bartlesville prominently marked with a red star.





The Price family dedicated this replica of an ancient Greek sundial to Frank Lloyd Wright in 1956. It sits on the museum grounds on a base designed by Wright.

He solved this dilemma in a characteristic fashion, by going to the one source in nature which did suggest a way of building a tall structure: the form of a tree.”

Harold C. Price, owner of the H.C. Price Company, a pipeline construction firm in Bartlesville, sought out Wright at his sons’ behest. “However, I did not believe that Mr. Wright would be interested in such a small building,” Price later wrote. “My sons telephoned him and [we] made an appointment [to meet].... I told him I wanted a three-story building with about 25,000 square feet of floor space. He said immediately that three floors was most inefficient and suggested ten floors of 2,500 square feet each. We finally compromised on nineteen floors, and included apartments with the offices.”

Wright, who designed more than 420 existing buildings (only fifty of which are open to the public), had a distinctly idiosyn-

A stairwell is located inside the building on the first two floors, but climbers will find themselves exposed to outdoor elements from the third floor to the nineteenth.

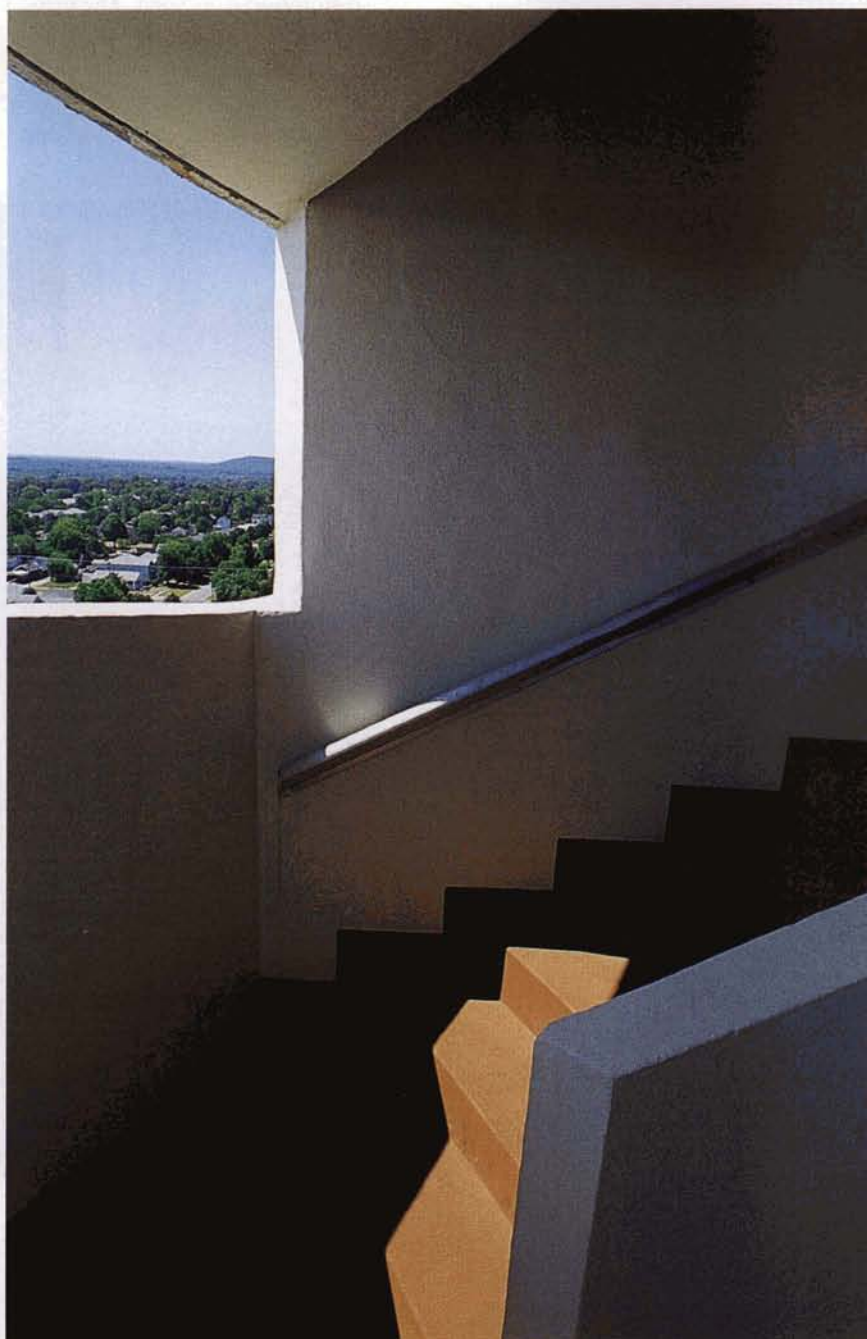
cratic view of design, and many critics have characterized his designs as textbook examples of form over function. There is ample evidence of this philosophy at Price Tower: rooms rarely follow a rectangular layout, often veering into asymmetry, and none of the rooms could be characterized as spacious by most standards.

However, Wright was an all-inclusive designer, and Price Tower achieves function through the furniture, murals, and lighting he custom-designed for the building. As he once said, “The space within a building is the

reality of the building.”

During the 1953-56 construction, Wright contracted with a foundry in nearby Dewey to build his aluminum lights. The chairs, tables, beds, and bookcases were crafted by a local carpenter, Bill Novak, under his ceaseless supervision. When this unique furniture and hardware was installed in the tower, the building presented the seamless vision of its creator: a freestanding, three-dimensional work of art that ranks among Wright’s greatest achievements.

Following the H.C. Price





Above, the executive dining area's kitchen was created to accommodate forty diners.

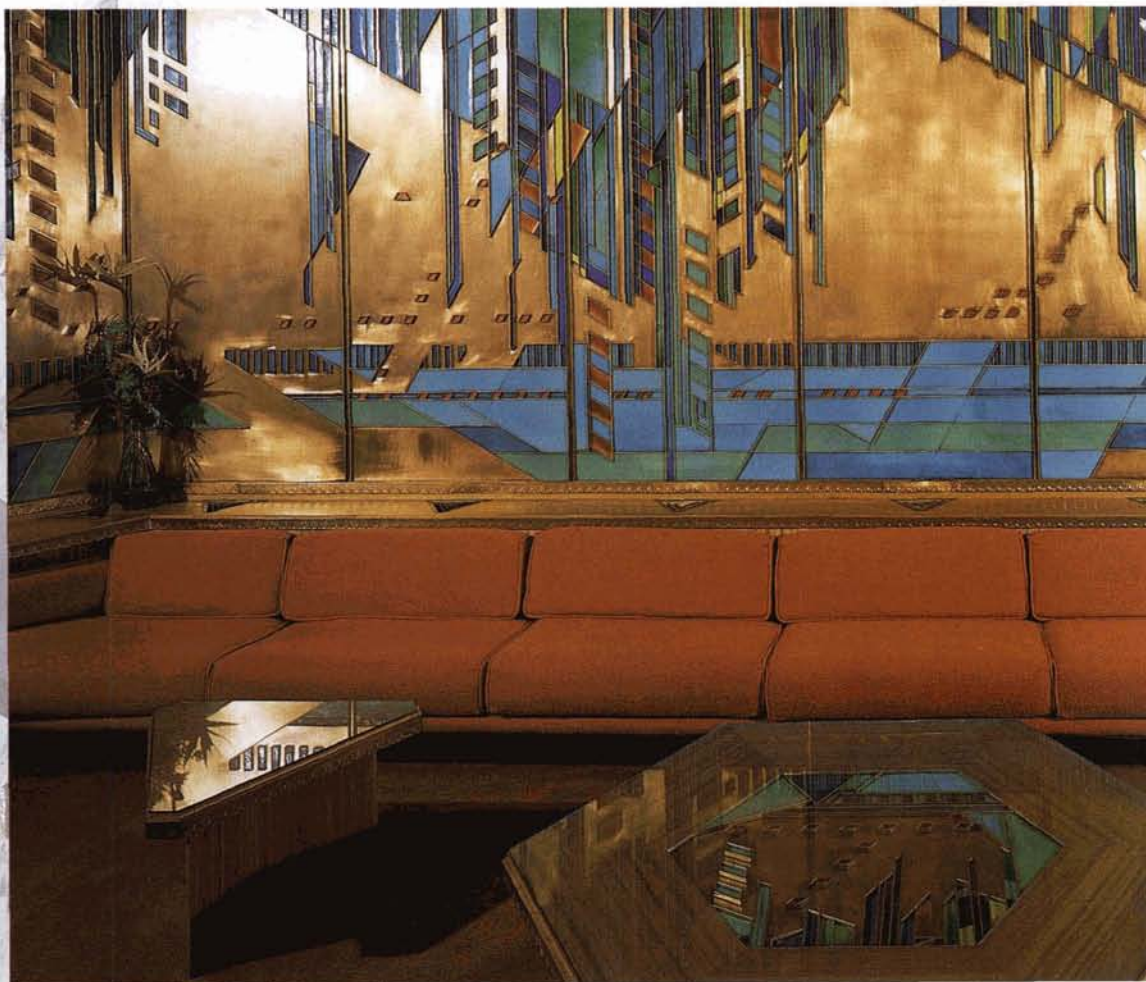
Company's relocation to Houston in 1981, Phillips Petroleum bought the tower and used it for corporate offices. Several spaces were subdivided, but temporary walls were used in an effort to preserve the original design. Phillips vacated the building later that decade, renting space to private companies and conducting occasional tours of the building.

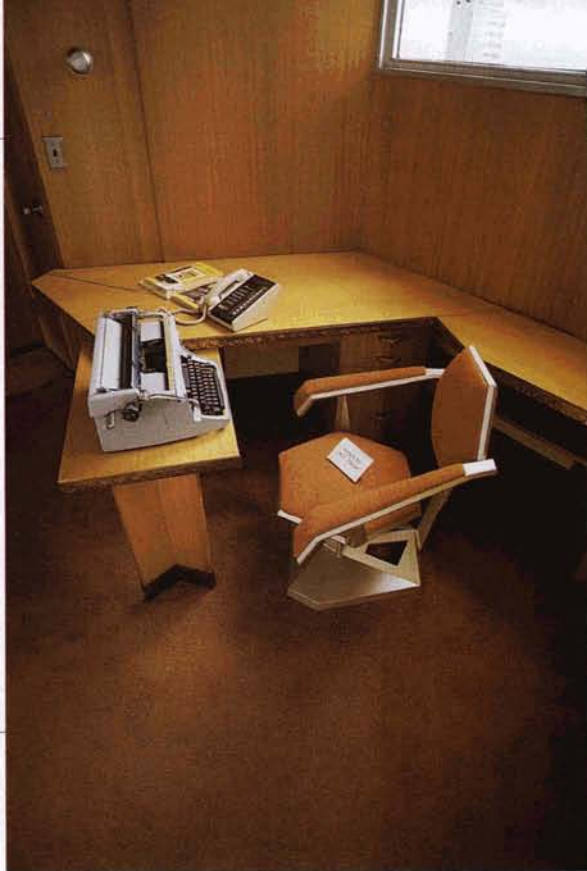
NOW, IN AN EFFORT TO restore Price Tower to its original glory, the Price Tower Arts Center has reached the halfway mark in a \$10 million restoration campaign. The project is funding a major transformation of the building into an architecture museum and school, housing permanent exhibits and

archives on Wright as well as one of his foremost students, Bruce Goff, in a first-floor display area. Most of the upper floors will be preserved as examples of Wright's vision and will be open to architecture students and the public, while other spaces will be leased to outside interests.

Wayne Engle, project manager for the restoration, says the exterior work should be completed by spring 2000. The interior restoration, however, will not be finished until the end of that year at the earliest: since the early Nineties, there has been no heat, air, or plumbing above the second floor (except on the nineteenth which housed Price's office). "On the interior, we're not changing anything—we're

This mural hangs in the first floor in what was originally Barbara's Dress Shop. In the late Seventies, John Hill, a designer in Frank Lloyd Wright's firm, the Taliesin Associates, was charged with redecorating the reception area. Hill commissioned Arizona artist Paulie Lane to create this copper mural, "Willow and Reflections." Lane also designed the hexagon-shaped table to act as a reflective pool for the piece of art.





Wright once described Price Tower as "the tree that escaped from the crowded forest."



Above, this cast aluminum chair was used by Price's secretary from 1956 to 1981. Right, Wright painted a mural in the executive apartment, and in a rare moment, signed and dedicated the piece to the Harold Price.



repainting, we'll clean it up, and we're doing work on the electrical, plumbing, and the heating, ventilation, and air conditioning," Engle says.

FRANK LLOYD WRIGHT designed some of the most breathtaking buildings in the United States, among them the Guggenheim Museum in New York and Fallingwater, a private residence built over a waterfall in Bull Run, Pennsylvania, but the 186-foot Price Tower was a particularly satisfying achievement. Acknowledging its singularity among his designs, he once described it as "the tree that escaped the crowded forest." Upon its complete renovation, as an adjunct to the instruction at Taliesin, the school he established in his home state of Wisconsin,

Price Tower will serve to inspire future designers.

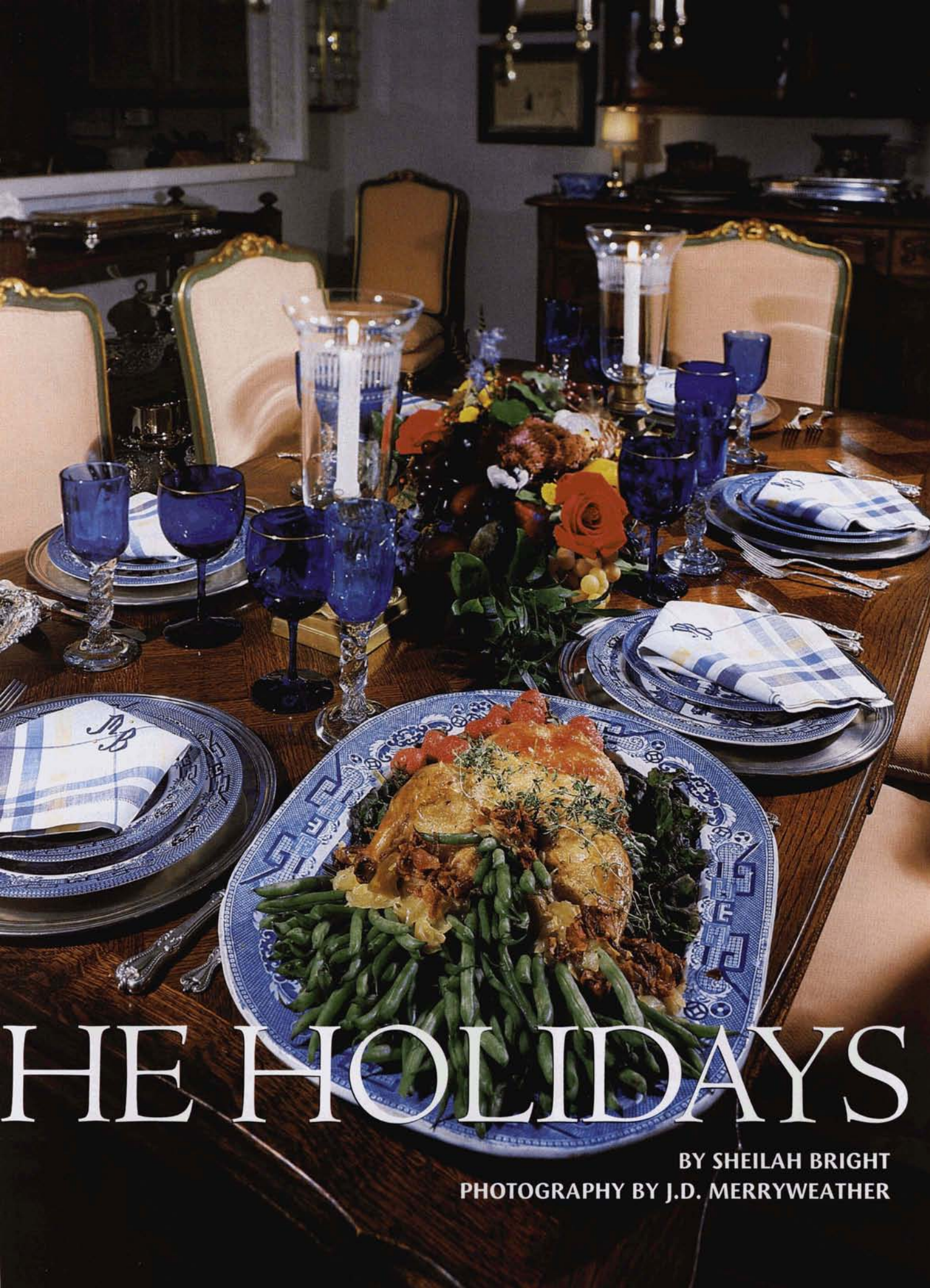
Although proud of his architectural feats, Wright warned against imitation. "No man's work need resemble mine," he once said. "If he understands the working of the principles behind the effects he sees here, with similar integrity he will have his own way of building." Still, the incorporation of Wright-inspired design can only elevate future structures, allowing many a tree to distance itself from the surrounding woods. 

Frank Lloyd Wright—first cousin to former Tulsa Tribune editor Richard Lloyd Jones—went on to build two private residences in Oklahoma, one in Tulsa for Jones and one in Bartlesville for Price's eldest son. The Price Tower Arts Center's permanent exhibits are currently located at 330 Johnstone in Bartlesville. (918) 336-4949.

This page, Jody Walls garnishes her roasted rack of lamb with fresh rosemary sprigs and serves it on a bed of wild rice pilaf. Opposite, this roasted duck is served with a fresh strawberry sauce and features Walls's signature green beans.

COOKING AT HOME WITH OKLAHOMA'S REIGNING CULINARY MASTERS

HOME FORT



THE HOLIDAYS

BY SHEILAH BRIGHT
PHOTOGRAPHY BY J.D. MERRYWEATHER

Although taste matters, food presentation is a meal's calling card.



For the goat cheese phyllo purse on mixed greens, Branscum suggests preparing the purses a couple of hours ahead (covering them well and refrigerating) and then baking them just before serving. The pears will retain their color if sprinkled with lemon juice.

FOOD FOR THOUGHT

SARA BRANSCUM IS A STICKLER FOR THE KIND OF DETAILS most people seldom give a second thought to. Symmetrical cherries. Lettuce with just the right curl. Bananas with nary a bruise. Sure, she can slap together a burger with the best of them, but what sets this Oklahoma City food fancier apart is her ability to spend up to an hour building a ground round *pièce de résistance*—a juicy meat and cheese fantasy that plays to the camera and teases the tongue.

"I've always been conscious of composition, color, and texture," explains Branscum, very likely the only food stylist in the state. "As a child, I wanted to be a painter. I became a food artist instead."

After graduating from Baylor University with a bachelor of science degree in home economics, Branscum put her food sense to work in a variety of jobs ranging from consumer meat spe-

cialist for the United States Department of Agriculture to manager of consumer services for Wilson Foods Corporation. In the late 1970s, Branscum launched her food styling career with Oklahoma City photographer Jack Mills, a decision so successful she hasn't once looked back. Since then, her advertising work has appeared in magazines such as *Food and Wine*, *New York, Gourmet*, and *Southern Living* and in various campaigns for Sonic, Hardee's, McDonald's, and Garfield's.

"My goal is to make the food jump off the page and make you want to dive in and eat it," says Branscum. "The big difference in the food I create is that it is barely cooked. Meat is only browned, and all the vegetables are blanched to retain their vibrant color."

Presenting food with artistic flair shouldn't be limited to special occasions, says Branscum. Whether it's a sprig of parsley or a scarlet strawberry, humans and their appetites respond to color. Although taste matters, food presentation is a meal's calling card and can mean the difference between mere meal and memory.

SILICON KITCHEN

RATHER THAN BREAK OUT THE TIMELESS AND TRUSTY *Joy of Cooking*, Internet-savvy chefs are turning their taste buds to the web more and more as they seek fresh alternatives to old standards.

Brill's Content magazine recently reviewed the overwhelming universe of cooking domains and came up with a list they feel represents the best of the web.

Among their favorites: Conde Nast's Epicurious (www.epicurious.com), which *Brill's* says is "universally extolled by our experts as the premium one-stop site"; the Culinary Institute of America's Digital Chef (www.digitalchef.com) is handy for purchasing "hard-to-find ingredients and professional cookware"; and Kitchen Link (www.kitchenlink.com) is a mom-and-pop operation offering the most comprehensive food-oriented links around. For the complete *Brill's Content* survey, search for "Best of the Web" on their web site archives (www.brillscontent.com).

—Louisa McCune



Branscum values the art of presentation as much as the taste of her food. Above, she sorts the silver pattern she has collected since college. Left, this chocolate zabaglione torte is a great "do-ahead" recipe, says Branscum. It should be prepared eight hours ahead and then thoroughly chilled.

A CATERER WHO CARES



Above, when Jody Walls (on her waterfront patio in Tulsa) isn't cooking, she's probably fishing—fly-fishing in Montana, to be exact. Left, a catered meal by Walls means everything is made from scratch, including these biscuits, a simple family recipe she has used for years.



'My customers are my extended family. I've married them. I've bar mitzvahed the kids. I've done the funerals.'

TAKE COMFORT

A WORLD OF GOOD TASTE may lie at their fingertips, but Oklahoma's culinary *crème de la crème* takes comfort in the same simple foods we've all grown to crave. Who among us doesn't think of chicken noodle soup and 7-up when sickness comes to call? For some, a favorite childhood memory creates an imprint so strong the mere aroma acts as a powerful antidote. For others, it's the simple pleasure of indulging in food a

little on the wicked side.

Stop by Jody Walls's restaurant, and she'll likely be whipping up a delicate dessert or baking bread. Drop by her house, and chances are you'll find her grilling her favorite comfort food—a cheeseburger with pickles and mayonnaise.

Kurt Fleischfresser prefers French cheeses and fine wines when dining out but goes for his mother-in-law's fried chicken when visiting family. "It's the only fried chicken I'll eat."

For Sara Branscum, luscious layered cakes and golden breads

may be photogenic, but vegetables are the picture-perfect comfort food for this food stylist. A "meat-and-vegetables" aficionado, Branscum often cooks vegetables in her microwave.

Potato soup serves as a magic elixir for Betty Rohde, the jet-setting cookbook author. After hours on the road peddling her *Low Fat, So Fat, No Fat* series, Rohde turns to a blend of potatoes, skim milk, and seasoning for a comforting boost.

—Sheilah Bright

FOR TWENTY-FIVE YEARS, JODY WALLS—TULSA'S CHEF ON wheels and owner of Jody Walls & Company Restaurant and Catering—has whisked her way into customers' hearts with a perfect blend of elegant cuisine and down-home charm. For many people, she is the staple ingredient that guarantees a successful dining event, be it a box lunch for a covey of dove hunters or an elaborate dinner party for five hundred guests.

"I've always tried to be a full-service caterer for my families," says Walls. "I knew that to build a successful catering business, I had to be flexible. And I wanted to connect with the families and companies I did business with." Therein lies Jody's not-so-secret seasoning—a sense of responsibility and loyalty. Watch her grin as she remembers the time a customer returned from hunting with a fistful of game birds, feet and feathers still attached. He sent her kitchen staff screaming out the door as she went on to deliver the main course.

"My customers really are my extended family. In many cases, I've married them. I've bar mitzvahed the kids, I've done the funerals, and now I'm catering for the grandkids," says Walls. "The hardest part of my job is dealing with clients at their saddest times."

It may be tender green beans seasoned with bacon or roasted lamb surrounded by wild rice pilaf. Perhaps it's mango salsa in a lime shell or the infamous country pâté that has converted many a pâté-a-phobe. What sets Walls apart is her ability to blend into her clients' lives as well as their kitchens. "My goal is to help people have a successful dining experience and make it easier for them to entertain," says Walls. "I'll cook and serve on-site or cook at the restaurant and deliver. And if people want to claim it as their own, that's fine with me."

Along the way, she's developed a relaxed, elegant dining style spiced with a sense of fun and adventure. It's a mix that matches her own life: a graduate of OSU's school of hotel and restaurant management, Walls has traveled from Tulsa's most exclusive restaurants to a propane stove at an Alaska geology camp; she works seven days a week creating European cuisine but is sure to spend at least three weeks each year fly-fishing the rivers of Montana.

As Walls gears up for a caterer's bread-and-butter—the party-rich holiday season—she offers some sage advice about creative cooking: dare to experiment in the kitchen. "Some of my most successful dishes are mistakes, things we happened upon while trying to cook something else." Her final word on the subject: "Don't be afraid to be adventurous in your cooking."

WINE BY THE VINEYARD

Search any wine store in America and you will surely find California vintners Far Niente, Honig, and Joullian. Fact is, all these premium producers claim Oklahoma as their home state.

Gil Nickel, owner of Napa Valley's Far Niente, returns to his hometown of Muskogee at least three or four times a year. Part owner of Greenleaf Nursery, a wholesale business near Lake Tenkiller that his father started in 1945, he left a brief career as a physicist to venture into winemaking. Then in 1979, Nickel purchased the Far Niente property in Napa Valley, abandoned since Prohibition. He and his wife Beth (a Bartlesville native) have spent the last two decades refurbishing the estate while producing their respected cabernets and chardonnays. Perhaps their biggest claim to fame is Far Niente's gold-embossed label, reportedly the most expensive around.

Elaine and Michael Honig are the proud owners of Honig, a vineyard specializing in sauvignon blancs. Though she claims to be from a family of Diet Coke drinkers, this Oklahoma City native has been playing in the Napa Valley vines since the mid-Eighties.

And from the owners of Mustang Fuel in Oklahoma City come the Joullian wines. A "boutique" vineyard in Carmel Valley, the Joullian and Sias families purchased their 655 hillside acres in 1981 and have been churning out winning wines ever since.

—Louisa McCune



Above, most Tulsans rarely get a glimpse of Walls in her kitchen, much less wearing anything but chef whites. Left, Walls's newest culinary adventure includes marketing her line of jams, preserves, and chutneys, now offered on her web site, www.jodywalls.com.



‘I feel a responsibility to give our customers an opportunity to experience what’s out there.’



Upper left, Fleischfresser lives near Shawnee with his wife, two teenagers, an assortment of cats, goats, and dogs, among them their Great Dane, Ozzie. Left, Fleischfresser and his wife regularly entertain guests at their country home, “a work in progress,” he says. Above, a not-so-typical holiday meal: roasted pork tenderloin with caramelized onions, sweet potato asiago gratin, and grilled portobello hash.

A CHEF WITH MANY HATS

FOR SOMEONE WHOSE PERSONAL CULINARY MOTTO IS “Keep your feet on the ground,” Kurt Fleischfresser spends a lot of time on the move. Of course, as the executive chef and part owner of six popular Oklahoma City restaurants (with a combined staff of 150 depending on your culinary expertise), it’s easy to see why Fleischfresser takes comfort in his daily forty-five-minute drive to a small acreage near Shawnee.

As diners sip Silver Oaks cabernet or savor the chocolate mousse richness of Fauvet, The Coach House’s head chef just might be herding a couple of wayward pygmies (goats, that is) out of the vegetable patch. And as a family of four explores the seafood dishes at Deep Fork Grill, the man responsible for keeping the menu exciting might be strapping on a tool belt to tackle his kitchen with a hammer and nail gun instead of a whisk and wooden spoon. Either way, Fleischfresser’s creativity gets noticed.

“I’ve always been a real hands-on kind of person, whether it’s cooking or designing a new restaurant or remodeling my house,” explains Fleischfresser, who, along with partner Chris Lower, has launched several restaurants in Oklahoma City.

Currently, these kings of Western Avenue’s “Restaurant Row” court customers at The Coach House, The Metro Wine Bar & Bistro, Deep Fork Grill, Iguana Lounge, Mango, and Earl’s Rib Palace. Distinct interiors and interesting menu items have created some of the city’s most popular eateries.

“I feel a responsibility to give our customers an opportunity to experience what’s out there,” says Fleischfresser. “I like to provide exciting food, but not questionable food. I think Oklahomans have more expectations about quality food and good value because many of them have traveled extensively.”

Fleischfresser’s own excursions into Europe give him a chance to explore new foods and wines, and his customers reap the benefits as he shares culinary discoveries with the folks back home. A lobster ravioli from France, for example, made its way



onto one of the many menus.

At home, Fleischfresser enjoys a simplified cooking style, relying on his grill and fresh produce to please the palates of his wife and their two teenage children, self-proclaimed “picky eaters.” Although he worked as the chef at a four-star restaurant in Scottsdale, Arizona, complete with sophisticated kitchens outfitted with the latest gourmet tools, he is designing his own culinary workshop at home with a nod toward tradition.

When the Fleischfressers’ home project is complete, he will be cooking on an antique O’Keefe & Merritt stove—converted to propane by Fleischfresser himself—and washing dishes in a white enamel sink that’s done years of dirty work. Just another surprise from a man whose creative spirit is keeping Oklahoma restaurant patrons well-grounded in good taste.



PANTRY STUFFERS

SAFFRON. VANILLA POWDER. STAR ANISE. FRESH FENNEL. IT’S THE STUFF CULINARY DREAMS ARE MADE OF AND THE SOURCE OF MANY A LAST-MINUTE PANIC ATTACK. SURE, YOU MAY HAVE CHECKED THE INGREDIENT LIST TWICE, BUT SOMEHOW THAT SNEAKY GINGERROOT REARED ITS HEAD TO SABOTAGE YOUR BEST-LAID PLANS. HERewith, A FEW SOURCES FOR THOSE HARD-TO-FIND INGREDIENTS.

Stocked with everything from canned, spiced grapes to watermelon rind, **Kamp’s Grocery** has long been a cook’s best friend. Kamps’s unique combination of old-fashioned market, gourmet pantry, and hip coffee bar make going to the grocery store an enjoyable experience. 1310 N.W. 25th Street, Oklahoma City, (405) 524-2251

Since 1945, Tulsans have depended on **Petty’s Fine Foods** to keep the pantry stocked. Specialty and imported foods, full-service meat department, fresh seafood, and a bakery featuring signature English muffins keep Petty’s on many to-do lists. Exotic and garden-variety produce share living quarters in newly expanded cool digs. During the holidays, Petty’s will sell more than 500 fresh turkeys. 1964 Utica Square, Tulsa, (918) 747-8616

Bulk spices, espresso powder, unusual nuts, and coffee beans of every imaginable flavor lure Tulsa cooks to the **Mecca Coffee Company**. Stocked with beer and winemaking supplies, Mecca has a remedy for whatever ails you. Cooks clamor for its hard-to-find baking ingredients including clarified butter in a jar, flavored oil extracts, and more than 100 bulk spices. 1143 E. 33rd Place, Tulsa, (918) 749-3509

It’s a true test of willpower to walk into a **Williams-Sonoma** store and walk out empty-handed. Copper pots wink at you, chrome gadgets in every shape convince you that citrus peel curling should become part of your daily routine. Tulsa’s store is stocking up on the focaccia stuffing mix that sold out two weeks before Thanksgiving last year. Exclusive pasta sauces, saffron, unique balsamic vinegar, imported baking chocolate, and other gourmet foods can be a source of inspiration and salvation. 2016 E. Utica Square, Tulsa, (918) 742-5252

50 Penn Place, Oklahoma City, (405) 842-3864

Don’t forget to check out ethnic markets. **Nam-Hai Oriental Food Market** in Tulsa for a variety of ethnic ingredients, including Hispanic; in Oklahoma City, trusty **Cao Nguyen** for Asian ingredients or the new **Chinatown Supermarket** for a dazzling selection of fresh seafood. Tulsa’s **Bama Cooking School and Sweet Shop** features spices, vanilla flavorings, and other products as well as special holiday cooking classes. Health food stores such as **Akin’s** (located in Tulsa and Oklahoma City) offer hard-to-find ingredients. Herb shops can also be a great resource for elusive items, and many chain grocery stores have expanded their line of specialty foods.

—Sheilah Bright

STOP THE MADNESS

TRY THESE TIPS FROM BETTY ROHDE'S *MORE SO FAT, LOW FAT, NO FAT* (SIMON & SCHUSTER, \$12), AIMED TO KEEP YOU LOOKING TRIM AND FEELING HEALTHY.

- Keep a jar of whole nutmegs and a small grater on your spice shelf. Just a sprinkle will perk up the flavor of steamed vegetables, mashed potatoes, and rice.
- Often, low-fat yogurt or buttermilk can substitute for butter, margarine, and shortening without noticeable difference.
- Substitute an equal amount of applesauce for the shortening called for in package cake mixes and an equal amount of egg substitute for the number of eggs called for (1/4 cup = 1 egg).
- Keep a shaker of confectioners' sugar mixed with ground cinnamon and cloves handy. Use it instead of butter or margarine to dust pancakes, waffles, oatmeal, acorn squash, steamed squash, and toast.
- Use puréed vegetables instead of fat and flour to thicken gravy; try potatoes, dried peas, winter squash, or beans.
- Think you're going to die without whipped cream during the holidays? Try whipping evaporated skim milk—add a touch of vanilla extract or confectioners' sugar for added richness. The secret is to get the milk, bowl, and beaters very cold so that it will whip just like cream.



Rohde refers to her Gore kitchen as her laboratory: it's the place where she mixes and blends until she finally comes up with the perfect recipes to fill her cookbooks. Her husband Bob assumes the role of "guinea pig, official taster, and critical critiquer—and he's still alive."

THE LOW-FAT COOKING QUEEN

BETTY ROHDE REMEMBERS WELL THAT FATEFUL HOLIDAY after she declared war on fat. Apprehension hung in the air as the Rohdes headed to the dining table in anticipation of a meal about as appealing as cold oatmeal. But the queen of *So Fat, Low Fat, No Fat* cookbook fame had enough tricks up her sleeve to make her kids forget this holiday meal was as rich in health benefits as it was in flavor. In Rohde's words: "They ate like pigs."

Hers was a transformation from a "country gal who really knew how to put that lard in there" to an entertaining cookbook author who waxes ecstatic over the discovery of fat-free cream cheese and can spend up to two hours reading labels at the grocery store. (A nearby Gore grocer was initially suspicious of her two-hour forays in the food aisles but has since warmed up to, and even boasted of, Rohde's label-reading habits.) Since her fat-free strategy debuted in the early 1990s, Rohde has not only lost eighty-six "and a half" pounds, she's helped change the way many Americans eat.

"When my doctor told me that I would have to go low fat or be ready for a heart attack or stroke, I went home, cooked a broiled chicken breast like everyone else does, and nearly choked," says Rohde, a housewife for eight years before her cookbook career began. "I was determined to find a way to still cook and eat the kind of food I loved."

So Rohde attacked every fat-packed food she craved with creative ingredient substitutions and a trusty knife able to slice away the calories. Pot roast no longer stewed in its own grease. Instead, it enjoyed a slow-cooking sauna in a perforated bag that released the calorie-rich fat into a dripping pan. Hamburger meat received a quick degreasing under a stream of hot water after browning. Applesauce became her oil of choice; nutmeg linked up with vegetables. Fat-free products sent her into a rapture.

'When my doctor told me that I would have to go low fat or be ready for a heart attack, I went home, cooked a broiled chicken, and nearly choked.'



"Believe me, the first few days we ate—or tried to eat—some real trashers. That's what my husband Bob called those first fat-free meals. But I just kept experimenting, and soon, people were saying, 'Betty, you need to write a cookbook with these recipes.'"

She self-published her *So Fat, Low Fat, No Fat* cookbook, spent eight months peddling thousands of copies from her car trunk, and eventually sold it to Simon & Schuster. One million cookbooks and twenty-seven QVC appearances later, she's still preaching the health and taste benefits of low-fat cooking. "I speak to a lot of women's groups, and I tell my ladies, 'Don't tell yourself that you will never eat another piece of cake, because you're lying,'" says Rohde. "What we need to do is learn how to cut the fat out of our regular diet."

Rohde's side-by-side Jenn-Air ovens are ideal for holiday baking when the guests keep tumbling through the front doors. Each Thanksgiving and Christmas dinner is celebrated at her Lake Tenkiller home, where she serves the entire clan a well-rounded feast. Above, Rohde's traditional holiday fare includes this low-fat turkey served with celery and onion dressing.

Roasted Double Loin of Pork with Caramelized Onions and Pine Nuts

- 1 five-pound, double-loin pork roast, tied
- 8 cloves of fresh garlic
- 4 small hot peppers
- 8 fresh sage leaves
- 1/4 cup olive oil
- 4 large yellow onions
- 1/2 cup toasted pine nuts
- 2 cups chicken stock or water
- 1 1/2 tablespoons salt
- Fresh ground pepper
- 1/4 stick unsalted butter
- 2 cups dry white wine

the onions into large pieces. Once the roast is completely seared, put the chopped onion in the open spaces around the roast and place in a preheated oven at 400 degrees for about an hour. Finely slice the remaining onions and caramelize them over medium heat in a heavy saucepan, using one-fourth of a stick of unsalted butter. Place the cooked roast on a platter and pour off the fat in the pan without losing the onions. After the fat is removed, deglaze the onions in the pan with two cups of dry white wine and reduce to syrup. Over the reduced wine and onions, add the chicken stock and bring to a boil;



dough with the cornmeal and place on a cookie sheet. Halve, peel, and core the apples and slice them around the dough. Repeat the fanning process until the interior of the tart shell is covered evenly. Sprinkle the sugar, dot the butter, and drizzle half of the honey over the tart and bake in a 400 degree oven for 30 to 40 minutes, until apple and crust edges are nice and brown. Right before serving, drizzle the rest of the

KURT FLEISCHFRESSER

Make eight holes in the roast by inserting a one inch wide knife blade; the holes should be about two inches deep and evenly distributed around the sides of the roast. In each of the holes, stuff a sage leaf, half a pepper, and a clove of garlic. On the areas of the roast between the butcher's string, lightly score the meat about a quarter of an inch deep, making a checkerboard pattern (this will allow the fat to render out and the seasoning and onion flavor to get in), then season with salt and pepper. In a preheated, ovenproof skillet, pour in the oil, and when the oil is hot, sear off the roast on all sides (make sure the roast is nice and brown all around). While searing the roast, dice one of

strain this liquid into the pan with the caramelized onions and reduce to a saucelike consistency. Slice and plate the pork loin. Spoon the caramelized onion sauce over the slices and top with toasted pine nuts.

honey on the tart and serve with whipped cream or ice cream.

Buttery Pie Dough

- 2 cups sifted flour
- 3/4 tablespoon coarse salt
- 2/3 cup unsalted butter, cold
- 4-6 tablespoons ice water

With a fork or pastry cutter, mix flour, salt, and butter until the mixture resembles coarse cornmeal. Using your hand, work one tablespoon of ice water at a time until a slightly dry dough ball forms (be careful not to overwork the dough). Wrap the dough ball in plastic wrap and refrigerate for at least a half an hour.

Apple-Honey Tart

- 1 Buttery Pie Dough
- 6 slightly tart apples
- 1/2 cup honey
- 2 tablespoons cornmeal
- 2 tablespoons sugar
- Butter

Roll out the pie dough (see recipe) into a circle, about an eighth of an inch thick. Dust the underside of the

S A R A

Goat Cheese Phyllo Purse on Mixed Greens

PURSES:

- 4 sheets phyllo dough
- 3 tablespoons melted butter
- 3 1/2 to 4 ounces herbed goat cheese, cut into 4 slices

SALAD:

- 6 cups mixed greens (butter lettuce, red leaf lettuce, radicchio, arugula, etc.)
- 1/4 cup vegetable or walnut oil
- 2 tablespoons raspberry vinegar
- 1/2 teaspoon Dijon mustard
- 1/2 teaspoon sugar
- 1 red Bartlett pear, cored and sliced
- 2 tablespoons toasted pecan or walnut pieces

Place one phyllo sheet on work surface; keep remainder covered with plastic wrap and a damp towel. Brush edges first with butter, then work into center and cut in half crosswise. Place one half on top of other at forty-five degree angle. Place cheese slice in center of phyllo. Bring ends together and tie in bundle with green onion top just above filling. Place on baking sheet; repeat with remaining ingredients. (Cover and chill if made ahead.) Preheat oven to 375 degrees. Bake until golden brown, ten to fifteen minutes.



Low-Fat Turkey

Purchase the frozen bird or remove one from freezer and place in refrigerator to thaw three days before cooking.

On cooking day, remove any fat

BETTY ROHDE

you can see. Run your hand under the skin, pulling it loose from the turkey breast; remove pockets of fat in the area from around the neck and tail. Trim away the excess fat on the back, skin and all, where skin won't separate easily. Remove excess skin around neck area, leaving just enough to cover the breast. Place turkey in baking bag, flouring as directed. Place a wire baking rack in the

bottom of roaster pan. Punch holes in the bottom (back of bird) of the bag to allow fat to drain into the bottom of the roaster. You may spray breast lightly with cooking spray for browning. Close bag, place on the rack, and punch holes in the top of the baking bag. Bake as directed according to weight. Remove from oven and let stand about 15 minutes before opening and carving.

Dressing

- 2 to 3 quarts crumbled dry fat-free corn bread
- 2 cups chopped onions
- 2 cups chopped celery
- 2 to 4 cups defatted turkey broth
- 2 to 4 tablespoons ground sage
- Salt and pepper to taste
- 3/4 cup egg substitute or 3 to 4 eggs
- Fat-free or light margarine

B R A N S C U M

For salad, divide greens among four plates. Whisk oil, vinegar, mustard, and sugar in small bowl until smooth. Drizzle over greens. Top with pear slices and sprinkle with nuts. Top each with warm phyllo purse and serve. Serves 4.

Chocolate Zabaglione Torte

CHOCOLATE CAKE:

1 package (18.25 ounces)
chocolate cake mix
3 egg whites
2 tablespoons flour
1 3/4 cups water

ZABAGLIONE CREAM:

8 egg yolks
1/2 cup sugar
3/4 cup dry Marsala
Pinch of salt
1 1/2 cups whipping cream

TOPPING:

1 milk chocolate bar (7 ounce)
1 cup espresso, chilled



Place onions and celery in a saucepan and cover with water or low-fat chicken broth. Cook until crisp and tender. Drain, reserving cooking liquid. Set aside. Skim off any fat from the chicken broth and bring to a boil. Preheat the oven to 350 degrees. Lightly spray a large casserole with vegetable oil cooking spray.

In a big mixing bowl, combine the corn bread, sage, salt, and pepper. Add the celery and onions, using some of the liquid they were

For the cake, preheat oven to 350 degrees. Line a 10 1/2 x 15 1/2-inch jellyroll pan with parchment or wax paper. Prepare chocolate cake batter using egg whites, flour, and water according to directions for reduced fat method. Spread batter evenly in prepared pan. Bake for 15-20 minutes or until the top springs back when pressed lightly in the center. Loosen cake from pan along edges. Invert cake onto a wire rack; peel off paper. Let cool completely.

For the zabaglione, in a large bowl whisk egg yolks with sugar, Marsala, and salt. Set the bowl over a large saucepan filled with one inch simmering water. Beat mixture at medium speed until it triples in volume and reaches 165 degrees. Set bowl in larger bowl of ice water and continue beating until zabaglione has cooled. In another large bowl, beat cream until firm peaks form; fold zabaglione into whipped cream. Cover and chill thoroughly.

With a vegetable peeler or cheese plane, make chocolate curls for garnish. Grate remaining chocolate with hand grater or food processor. Pour 1 1/4 cups zabaglione into 2 1/2-quart glass bowl. Cut cake in three pieces. Fit one cake piece on top of cream in single layer. Spoon 1/3 cup espresso over cake; sprinkle about 1/3 of grated chocolate. Layer the remaining ingredients so that you have three layers of cake and four of cream. Garnish with chocolate curls. Cover and refrigerate for at least 4 hours. Serves 12.

cooked in, and 2 cups of defatted broth. Stir until well blended. Don't add all the broth at once; add slowly until desired consistency.

Add egg substitute or eggs (if using eggs, beat lightly before adding). Stir to blend well. Pour into baking dish (reserving one cup for gravy) and dot with margarine. Bake, uncovered, about 40 to 60 minutes—depending on size of baking dish. Continue to cook for an additional 30 to 40 minutes or until the desired doneness.



Roast Duckling with Sauce of Fresh Strawberries

4 large onions, diced
4 young ducklings (3 to 4 pounds each)
8 tablespoons salt
8 teaspoons black pepper
8 tablespoons thyme

STRAWBERRY SAUCE:

2 quarts brown stock
2 pints strawberries
3 cups sugar
1 tablespoon allspice
1 tablespoon nutmeg
1 tablespoon cinnamon
1/2 to 1 cup cornstarch
2 to 4 cups strawberry liqueur

Place onions on the bottom of a large baking dish. Trim excess skin off ducks. Remove the wings from the elbows down. Remove necks, livers,

Strawberry Sauce: in a large saucepan, bring stock to a boil. Add one pint of strawberries and the sugar and spices and simmer for 30 minutes, stirring occasionally. Taste for seasoning. Mix cornstarch with the liqueur, making sure all the cornstarch is dissolved. Bring sauce to a boil; add liqueur slowly to desired consistency. Add remaining strawberries and serve.

Basic Rolled Biscuits

Preheat the oven to 450 degrees.

Whisk together thoroughly:

2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 to 3/4 teaspoon salt

Drop in:

5 to 6 tablespoons cold, unsalted butter, cut into pieces



Cut in the butter with two knives of pastry blender, tossing the pieces with the flour mixture to coat and separate them as you work. For fluffy biscuits, continue to cut in the butter until the mixture resembles coarse bread

J O D Y W A L L S

and gizzards from inside. Place ducks breast side up on top of onions. Put seasonings in cavity of each duckling. Cook uncovered for one hour at 475 degrees. Turn oven down to 350 degrees and cook for 30 minutes. Remove ducks from pan and cool.

To bone ducks for serving:

Lay ducks breast side up on cutting board. Take a sharp knife and make a cut in the middle of each breast straight through to the back. With this, the duck should be cut in half. Slide fingers between meat and rib bones, pulling bones away from meat. To serve, reheat ducks on cookie sheets for 15 minutes at 425 degrees. Serves 8.

crumbs. Do not allow the butter to melt or form a paste with the flour.

Add 3/4 cup buttermilk.

Mix with a rubber spatula until most of the dry ingredients are moistened. With a lightly floured hand, gather the dough into a ball and knead it gently against the sides and bottom until all pieces adhere and the bowl is fairly clean. Transfer the dough to a lightly floured surface. With your fingers, roll out or pat the dough 1/2 inch thick. Cut 1 to 2-inch rounds with biscuit cutter dipped in flour. Place biscuits on a baking sheet at least one inch apart. Bake until golden brown on the top for 10 to 12 minutes. Makes 20 two-inch biscuits.





the butterfly king

A watercolorist for the new millennium

by NANCY woodard

illustrations by Larry stephenson



WHAT DROVE LARRY STEPHENSON TO WRITE, ILLUSTRATE, and self-publish a children's book with an upbeat story line about the millennium? The author himself likens it to an old Jeep commercial, the one where the driver veers off the road into the countryside and a voice-over asks viewers to remember when they used to color *outside* the lines.

"The world as a whole is kind of like a flock of sheep," says Stephenson, a native Oklahoman who now lives in Wichita, Kansas. "I've always had the tendency not to follow the flock."

Not only did the first-time author and children's book illustrator create a positive tale about the millennium—in contrast to the doom and gloom of the Y2K media frenzy, he published a book with forty-six pages (industry norm for children's literature is thirty-two) and filled it with more than a dozen four-color watercolor illustrations, weaving another hundred smaller illustrations throughout the type. The printing alone (for a 5,000-book print run) soared to \$30,000—clear evidence of Stephenson's determination.

"I'm proud of *The Butterfly King* because it's the real me," says Stephenson, an illustrator in the licensing industry whose drawings of sunflowers with geometric borders have appeared on everything from coffee mugs to posters. "This book wasn't done for some publishing company," he adds. Stephenson sought the self-publishing route, largely because he wanted to see and control the creative process from beginning to end. An added bonus? He anticipates greater publishing royalties as the book's publisher, author, and illustrator.

A risk, but one he feels is worth taking.

With three sons of his own, Stephenson sees a demand for books that provide children a sense of what's valuable, particularly the value of love and truth. "Kids need to recognize their own self-worth and believe in themselves," he says. "These values don't come out of following the pack."

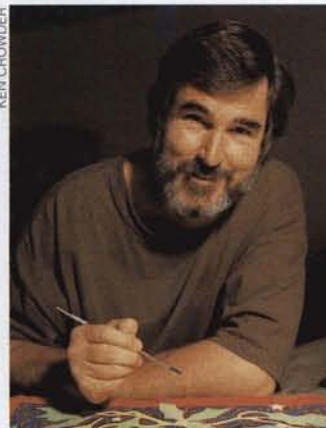
The Butterfly King, with its festive jewel tones, tells the story of King Maximus, his kingdom of "Mill," and the preparations for "the grandest of galas to mark the coming of the next 2,000

years." As a part of the festivities, the king hosts a butterfly-chasing contest for the hard-to-find checkered butterfly. While searching for the prize, one of the king's minions stumbles on an even rarer treasure—truth.

Although Stephenson is the brainchild behind *The Butterfly King*, his sister, Patti Weinbrenner, served as co-author and marketing whiz. Weinbrenner brought her twenty years of marketing and advertising expertise to the table, and Stephenson contributed both his business experience and his talent as a watercolor illustrator. After graduating with a double major in art and business from then-Central State University in Edmond, Stephenson and his wife owned a furniture and interior design studio in Ponca City. Stephenson later partnered a small, independent oil and gas exploration company. In fact, it wasn't until 1986, after the oil business went bust, that the thirty-six-year-old Stephenson turned to art as backup.

"I fell into my groove at that point," he says.

Now, after completing his first book, Stephenson and his sister have formed their own publishing company, Jewel Box & Friends. "We call our company Jewel Box," Stephenson explains, "because sometimes children's books are tiny treasures." Together, they plan to publish more of their own books and others with messages similar to *The Butterfly King*—in other words, positive. 



KEN CROWDER

To order *The Butterfly King* (\$19.95), call (800) 337-6827 or www.jewelbox-friends.com. The book can also be ordered online through amazon.com or Barnes & Noble. Also available—prints of four of the book's full-page illustrations. The prints are limited editions, signed and numbered on handmade, watercolor paper. (8"x 10": \$100; 16"x 20": \$250.)



Surrounded mostly by his own paintings, with art from his personal collection mixed in, Father Gregory Gerrer paints an unidentified piece of artwork in his Shawnee studio behind St. Benedict's Catholic Church, circa 1908.



HEN ROBERT GERRER CAME TO GUTHRIE IN 1891 FOR the land rush, he hoped to find work as a musician in one of two local bands. Earlier that year, the twenty-four-year-

old immigrant from Alsace Lorraine left his job as a mounted clarinet player in the Hurlbert & Leftwich Circus, where he played popular tunes as his bronco jumped over another mounted band member. While serving a short stint as a San Antonio theater musician, Gerrerr—like so many others—heard that land was opening up in Indian Territory. Acrobatic horses and second-act crescendos held little influence over Gerrerr when compared with such adventures.

Yet Gerrerr had no idea how adventurous his life would later become as a world traveler, artist, and priest; nor could he imagine the important role he would play in building a center for artistic beauty in the wide expanse of prairie soon to be the state of Oklahoma. In 1891, Robert Gerrerr was just another wanderer looking for opportunity in Indian Territory.



BY KATHRYN LEDBETTER



Father Gerrit poses with his palette and brush. The photographer and date of this portrait are not known, but it was signed in the lower right corner "Rev. Gregory Gerrit O.S.B. to my dear friend."

He certainly wasn't expecting his opportunity to come through the Catholic Church. But one day after confession in Guthrie, Father Abbot Thomas Duperou, Superior of the Benedictine Community at Sacred Heart Mission near Konawa, asked Gerrit if he would like to join the priesthood. Gerrit accepted the offer and set out the following Monday on the long journey by train and prairie schooner through many miles of rugged, unsettled countryside to Sacred Heart. His Catholic name became "Gregory" in 1892, and it appeared for a while that Gerrit would resume his former career as a musician when he organized an orchestra for the abbey. As time would tell, this was not to be his vocation for the Benedictines.

After Gerrit joined an art class for the Franciscan sisters held in Purcell by artist Kate Weyneck, Abbot-Visitor Leander Le Moine noticed Gerrit's exceptional artistic abilities and proposed sending him to Europe to study art. The summer of 1900 found the novice on a ship headed for England, then France, and marked the beginning of his lifelong adventure with travel and art. Although the vows of a Benedictine monk committed him to live communally in celibacy and poverty in an existence that required death to self, Father Gerrit's calling in the

church led him to a life immersed in the delightful sensuality of art education and appreciation. As Gerrit's biographer Anna Teresa Brady notes, "It was not the lot of Father Gregory to return to a quiet life at his monastery, nor was he destined for a missionary post in one of the small parishes of Indian Territory; rather he was to bring culture to his abbey and enlightenment to the people in a manner not yet conceived by the monk himself."



LE MOINE'S CONFIDENCE IN GERRIT'S TALENT was well placed. Gerrit went on to study art in the Middle East and eventually honed his artistic skills well enough to paint a portrait of Pope Pius X in 1904 while on an extended stay in Rome. To the great satisfaction

of Gerrit, the Pope asked for a copy of the painting and declared it his official portrait. Gerrit felt that the Pope seemed "the personification of kindness." He records the experience in his unpublished autobiography: "The room was flooded with a light that reflected on my canvas . . . There was a pleasant smile playing gently over the Holy Father's face, which I tried to express, especially around his eyes and mouth. It had to be just right! Too much one way would make it insipid and too much the other way would make it severe." The portrait—believed to be the only painting of a pope done by an Oklahoman—still hangs in the Vatican. The original reigns as the centerpiece of the Mabey-Gerrit Museum's collection of Gerrit's art.

Gerrit faithfully recorded his impressions of the places he visited while studying art through the years. His tone resembles that of a teacher who wishes to re-create the wonderment of exotic places for students who will never see such pleasures; each detail becomes a cultural lesson. He always returned from his travels with something new for the growing collection to be housed at the new Catholic University of Oklahoma (now St. Gregory's University), established in 1915. His efforts resulted in an anthropological oasis of art and culture, and in his position as teacher and artist at St. Benedict's Church, Gerrit provided a haven for budding artistic talent among the locals when he returned to Shawnee.

In his autobiography, Gerrit describes his mission in Shawnee, "For fifty years, I have worked to promote culture in this state; first by music, later by art." One way of accomplishing this goal was through the Society of Oklahoma Artists, formed to promote appreciation of Oklahoma art and artists. Gerrit served over eighteen members as the society's president for two terms, although reluctantly, as he confesses to art student and frequent correspondent Sister Mary Agnes of St. Joseph's Academy in Guthrie in 1916: "I did not want it because I have too much work already ... but they would not listen it [sic]. They told me to sit down and keep still."

Gerrit did his part not only to educate his community about art, but also about Catholicism. Writing to Sister Mary Agnes on September 20, 1915, Gerrit anticipates a talk to the State Teachers' Convention: "I will have to be careful what I say before about 4,000 teachers. But I am surely going to tell them what we have done from the days of the Catacombs, through

the Dark Ages, to the days of Benedict XV. I don't care if they like it or not." His comment reveals frustration, perhaps with living in a predominantly Protestant region. In another letter of December 2, 1914, he confides to Sister Agnes, "may [the Protestants] be able to learn that we have not hoofs and horns."

Decidedly conservative in politics as well as art, Gerrer had little sympathy for revolutionaries in Europe during the time of World War I. Mourning over the loss of soldiers during the war, Gerrer notes what for him is an unfortunate truth, "It would not be so bad if they would put the socialists, terrorists, anarchists, and God haters in the front ranks and let them get what they deserve, but they are usually the ones who stay at home or in the rear under the bread wagon." A man of his times, Father Gerrer was a devoted Catholic whose view of the world was sharpened by his own experiences as a European immigrant. Having come to the United States with his parents during the Franco-Prussian War in 1872, he knew firsthand the possible outcomes of political turmoil.

Gerrer was dedicated to raising money for the Benedictine order. He began painting religious art for churches and portraits of local citizens or celebrities, receiving as much as \$1,500 for a portrait and \$200 to \$300 for landscapes. Gerrer kept none of the money in accordance with his vows of poverty, instead giving it to the monastery and museum for acquisitions.

From his little studio at the back of St. Benedict's Catholic Church in Shawnee, Gerrer began holding art classes. Personal letters speak to the flurry of activity originating in Gerrer's studio. Writing to Sister Mary Agnes on October 16, 1911, he advises industry: "God gives us the intellect and faculties and time to do that. You should at the very least give six hours to painting every day. Let someone else attend to the other work." On December 4, 1912, Gerrer tells Sister Agnes: "I was glad to hear that you keep busy with your painting; that is the only way to succeed. The Lord will never help us if we neglect it ourselves . . . Don't spare your paint. Lay it on heavy and decided." Along with advice about paint, Gerrer also tells Sister Mary Agnes how to buy art and what prices to pay.

The original museum, shown here in the 1940s, was housed in the administration building at St. Gregory's University. The machine gun in the forefront remains in the exhibit, but most items shown are no longer part of the museum.



SAINTLY TREASURES

THE MABEE-GERRER MUSEUM OF ART is possibly Oklahoma's oldest art and anthropology museum. Since 1915, the collection has been housed in Father Gregory Gerrer's private studio, the administration building at Saint Gregory's University, the Kirkpatrick Center at Omniplex, and in the present campus facility since 1979.

Along with educational services, the museum offers a glimpse of Father Gerrer through acquisitions from his world travels. The collection features an impressive array of Egyptian, Greek, and Roman ethnological artifacts including Osiris-Tu-Tu, the mummy of an Egyptian woman who lived to be about thirty. Native American art and artifacts also play a significant role in the museum's vast collection, with many items often on loan to other institutions. Recently acquired peace medals, originally given by the American government to various Indian tribes, have an academic appeal for many scholars. The collection—ranging from the Renaissance to contemporary—also includes works by Bouguereau, Gerome, Remington, and the Kiowa Five.

—Cindy Kelly Houck

Current exhibits at the Mabee-Gerrer Museum include a juried show titled "Native Visions," which runs through November 15th. In January 2000, "Stitches in Time," featuring historical and contemporary quilts from around the state, will open. The show is in conjunction with the American Craft Museum in New York. The museum is open from 10 a.m. to 4 p.m. Tuesday through Saturday and 1 to 4 p.m. Sunday. Admission is \$3 for adults, \$2 for seniors. Students with ID and children under twelve are admitted free. (405) 878-5300.



GERRER HAD LEARNED TO APPRAISE AND restore art during his travels and studies abroad, and he soon made a name for himself among museums throughout the United States and Europe. Working in the highly competitive art world, he advised curators about art and assessed the authenticity of potential purchases. In his memoirs, he describes this time in his life: "I went to sales in New York City, in Philadelphia and Chicago. I went to 'expertize' paintings in Alabama, Florida, Washington, Detroit, New York, and New Brunswick, Canada . . . I taught summer school at Notre Dame for twelve years. I painted four portraits of Archbishop Curley in Baltimore and one of Bishop Hafey of Raleigh, N.C., and two others in Oklahoma." He collected art everywhere he went and shared his own artistic vision with anyone who cared.

Gerrer's aesthetics did not embrace the modern art then in vogue in Europe. Competing for a commission for church art at the Cathedral of St. Louis, Gerrer complains to Sister Mary Agnes on March 18, 1915, about an artist who "has made two angels for \$9,000. It looks like the work of the cubists, is as ugly as sin and an insult to the good innocent angels." Gerrer preferred realistic portraits and landscapes to the odd-shaped, complex abstract art of Picasso and others. His view of art included reaching for a higher sensibility: "Let us look for works to be beautiful and reasonable. I do not mean pretty, neither do I mean ugly. There are some in our day who make [the] deliberate choice of ugliness. We have enough ugliness around us as it is, I say. Let us look for the beautiful, the noble, refined and uplifting." He wished to strive for the ideal, complaining that "Beauty is an outcast—they call it sentimentality." A visit to a modern art exhibit in Europe horrified Gerrer when he saw a painting titled "The Suicide." It drew forth this response: "There is only one place such a picture would be fit to hang in, and that is down below where they don't shovel snow; and that is the case with any other such lugubrious works."



Gerrer had noble ambitions to found a "gallery of Catholic art," claiming that, "Our Church mothered the fine arts, and we have nothing to show what she did." Dr. John Cavanaugh of the University of Notre Dame first made his dream possible when he enlisted Gerrer to restore seventy-four paintings recently purchased by the university. Gerrer then allied himself with Charles A. Wightman to purchase 108 more masterpieces of religious art, thus founding the Wightman Memorial Art Gallery at Notre Dame.

This was a feverish undertaking for Gerrer, as he rushed from Shawnee to South Bend, Indiana, to clean, catalog, and hang new painting purchases for the gallery. He handled restoration, authentication, cradling, and shipping details from both locations, and he traveled to art auctions and antique galleries to purchase works from dealers. He writes in a letter of February 10, 1925, to Reverend Mathew Walsh of Notre Dame: "You will see by the inclosed [sic] letters of Mr. Wightman that he intends to keep his gallery ahead of all the universities." Gerrer knew better than anyone how much work this entailed.

While scouting for Wightman, Gerrer was always looking for valuable finds that would lend financial support to the Benedictines who had recently moved from the Sacred Heart Abbey to their new Shawnee home at St. Gregory's; from Notre Dame he writes in a letter of July 14, 1919, about a recent restoration job: "I wish I could have gotten one or two of these I restored. It would have been easy to pay off all the debts on our buildings in Shawnee."

Gerrer's activities included starting an art gallery and museum at St. Gregory's College. Moving his treasures from the little art studio behind St. Benedict's to the new location in 1919 marked the beginning of the museum (although the present-day Mabee-Gerrer Museum was not built until 1979). The first floor parlors of the main building at St. Gregory's served as picture galleries for Gerrer's museum. At this time the collection included 6,032 artifacts, the oldest from Egypt and Babylonia.

Brady cites these artifacts as Gerrer's "tools" for building his idea of a Christian universe. "Starting with his own portraits and landscapes, he added those of master artists from primitive times down to modern," she writes. "He began with an Egyptian goose, a Greek figurine, a Buddha, a bit of carved ivory, an Indian basket. And somehow out of the apparent confusion emerged his beautiful dream, alive and attractive to all who see the art gallery and museum at Shawnee, Oklahoma." Oriental vases, weapons of South Sea Island natives, and a stuffed, two-headed rabbit competed for building space with a Rembrandt etching and magnificent late Renaissance religious paintings. Many of these items, carefully described and catalogued by Gerrer in his autobiography and elsewhere, have since been sold or distributed. The present museum, with its 16,000 square feet of space, holds an estimated 4,000 items.

His letters record transactions with dealers offering such things as Eskimo suits and Egyptian mummies. One dealer in

On May 12, 1943, Father Gerrer celebrated his fiftieth anniversary as a member of the Order of Saint Benedict with his sister, Mrs. Mary Gerrer Rokkar, and youngest brother, John Gerrer.



This original canvas of Pope Pius X by Father Gerrero was painted in 1904 and now hangs in the museum. A duplicate, painted immediately after the original, hangs in the Vatican in Rome. Most of Gerrero's paintings were signed simply, "Gerrero"; however, the signature on this work reads, "RG Gerrero OSB—Rome, 1904."

1919 offers Japanese armor, 450 years old, made for a member of an ancient Japanese family. Another offers ivory walrus tusks and "a complete seal skin, sinew sewed, Alaska dress (coat, trousers, boots)," along with "a quiver, two harpoon points, one pair of snowshoes, one halibut hook." These items are still included among the holdings of the Mabey-Gerrero Museum.

Retired Oklahoma Baptist University photography professor Jack Putnam remembers looking over the collection as a child, with Gerrero as his personal tour guide. "He was a fine looking man, not too tall, with a smooth voice, not penetrating," he says. On one trip through the museum, Gerrero opened the Egyptian sarcophagus for Putnam to see inside. On another visit, he let Putnam's friend try on a suit of Italian armor. When they strapped the helmet on, the visor was too

tight, pinching the boy's ears. "It swelled up pretty good, and he was hollering," says Putnam. "Father had to sit down, we were laughing so hard." Putnam recalls the antique firearms, ivory carvings, candle molds, and Greek and Roman pottery as his boyhood favorites.



Y THE 1920s FATHER Gregory's reputation as an artist, historian, and world traveler was legendary. Newspaper articles about him be-

gan to make regular appearances after the University of Notre Dame conferred upon him the honorary degree of Doctor of Laws in 1919. It was a natural that the priest would be one of seven people elected by the Oklahoma Memorial Association to the Oklahoma State Hall of Fame on November 16, 1931.

Letters of praise and recommendation came easily when Anna Brady requested them for her biography of Father Gregory, published as a master's thesis at the University of Oklahoma in 1942. Perhaps the most meaningful of these came May 9, 1941, from author, lecturer, and art patron Francis C. Kelley, Bishop of Oklahoma City and Tulsa: "Father Gregory, simple and modest monk that he is, did all this not for himself, not for his abbey alone, but for all the citizens of our state. It is his delight to give unstintedly of his time and knowledge when even the least of these citizens visits his collection."

Gerrero continued to search for artistic adventures until the end of his life. Rooting around in New York antique stores in 1938 he reported finding two gems from

"a man standing in the door of his shop just like a spider in its web, waiting for some poor victim." Father Gregory relished these serendipitous finds. Writing of the experience to a friend back home in Shawnee, his comment expresses perfectly his notion of a worthy adventure: "If the good Lord guides me rightly, I hope to find a few more lovely things for St. Gregory's."

Robert Gerrero began his life's adventure playing the clarinet and guitar on trick ponies for circus-goers. Upon his death on August 24, 1946, he logged thousands of miles traveled around the world, hundreds of visits to the great cities of western civilization, countless friendships across America, and a museum full of acquisitions. Today, in a happy historical twist, these treasures belong to the people of Oklahoma. 

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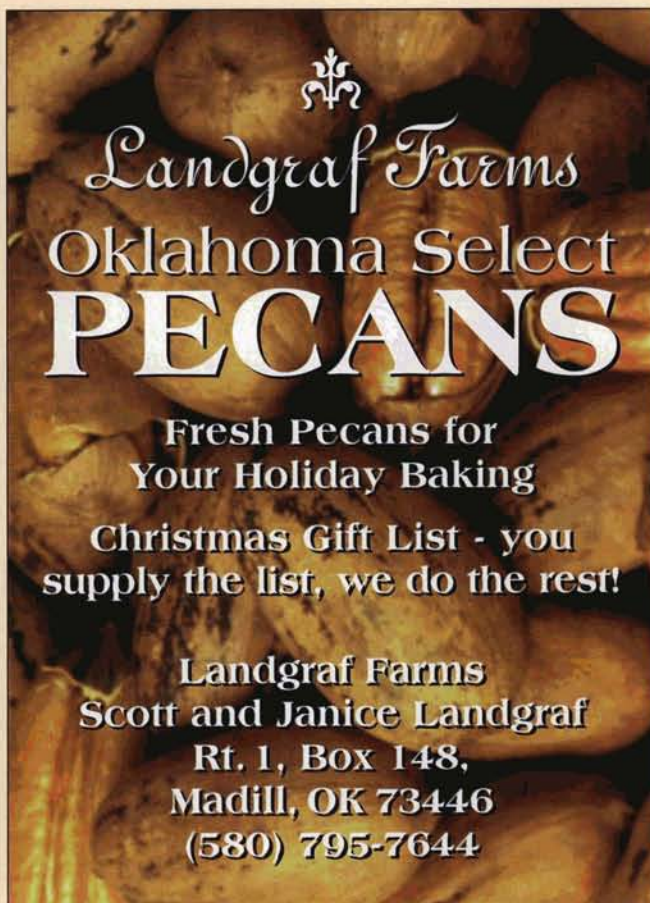
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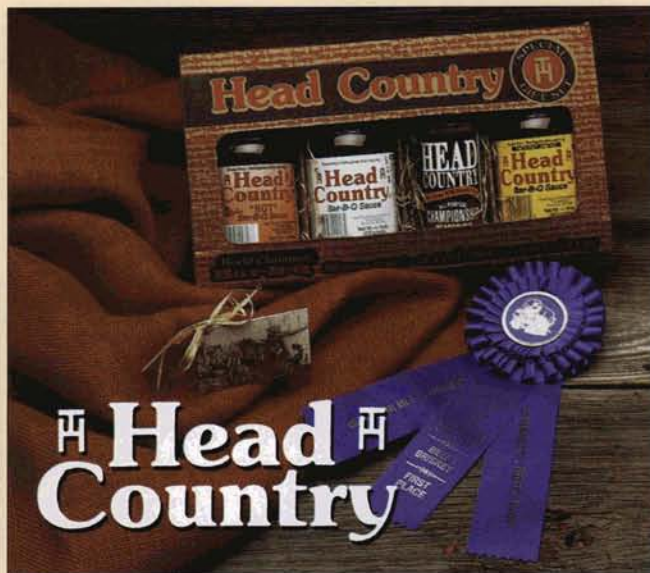


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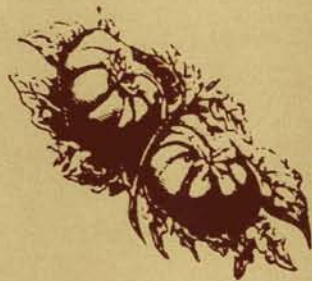
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CALENDAR



Tex Crockett on South Dakota is one of more than 124 black and white photographs featured in "Rodeo's First Professional Photographer, A Retrospective." The exhibit features the work of Ralph Russell Doubleday and is on display November 1-December 31 at the National Cowboy Hall of Fame in Oklahoma City, 1700 Northeast 63rd Street, (405) 478-2250.

BARTLESVILLE

ACROSS THE BOARD

Frank Phillips Home Nov 14: Frank Phillips Birthday Celebration. Dec 1-Jan 6: Christmas Decorations. (918) 336-2491

Price Tower Arts Center 330 Johnstone. Nov 8-28: Bartlesville Invents. Dec 3-Jan 9: Christmas Around the World. (918) 336-4949

Nov 19-Dec 30 Fantasyland of Lights & Home for the Holidays, Johnstone Park, (918) 336-6275

Dec 3-18 Wonderland, Woolaroc Ranch Museum & Wildlife Preserve, (918) 336-0307

KINGFISHER

ACROSS THE BOARD

Chisholm Trail Museum Nov 6: Basket Weaving Workshop. Nov 20, Dec 18: Tatting Workshop. Dec 4: USS Oklahoma Informative Talk, (405) 375-5176

Nov 7 Merchant's Christmas Open House, Main Street, (405) 375-5252

Nov 21-Dec 31 Kingfisher in Lights, Oklahoma Park, (405) 375-4131

Dec 4 Holiday of Lights Christmas Parade, 124 S Main, (405) 375-4445

Dec 5 Christmas Celebration, Governor Seay Mansion, (405) 375-5176

LAWTON

ACROSS THE BOARD

Nov 18-21 The Mousetrap, Cameron University Studio Theatre, (580) 581-2478

Nov 21-Jan 1 Boulevard of Lights, Gore Boulevard, (580) 355-3541

Dec 3,4 The Nutcracker, McMahon Memorial Auditorium, (580) 357-2700

Dec 3-18 Scrooge, John Denney Playhouse, (580) 355-1600

Dec 10 Christmas Open House, Percussive Arts Society Museum, (580) 353-1455

MUSKOGEE

ACROSS THE BOARD

The Castle of Muskogee Nov 13,14: Boare's Heade Feaste. Dec 4,5: Dickens Christmas Bazaar. Dec 31: New Year's Eve Y2K. (918) 687-3625

Civic Center Nov 26,27: ABWA Arts & Crafts Show, (918) 687-0230. Dec 17-19: Indian Youth Basketball Tournament, (918) 682-9009

Nov 16-Dec 6 Festival of Trees, Conners State College, (918) 687-7647

Nov 25-Jan 1 Garden of Lights Festival, Honor Heights Park, (918) 684-6305

Dec 4,5 Kelly B. Todd Tour of Homes, Citywide, (918) 682-9357

NORMAN

ACROSS THE BOARD

Sooner Theatre Dec 3,4: Hansel & Gretel. Dec 4,5: Amahl & the Night Visitors. (405) 364-8962

Tribes Gallery 307 E Main St. Nov 20: Holiday Show—Spirit Winds. Dec 18: American Indian Art Calendar Signing. (405) 329-4442

Nov 13,14 End of School & Fall Camp Outs, Thunderbird Riding Stables, (405) 321-4633

Nov 22-Jan 2 Holiday Gift Gallery, Firehouse Art Center, (405) 329-4523

Dec 3 Holiday Celebration, Andrews Park, (405) 366-5472

Dec 11 Christmas Parade, Downtown, (405) 329-5108

Dec 12 Christmas Tour, Cleveland County Historical House, (405) 321-0156

OKLAHOMA CITY

MUSEUMS & GALLERIES

City Arts Center 3000 General Pershing Blvd. Dec 9-23: Holiday Pottery Sale. Dec 9-Jan 15: Perceptions: Dennis R. Johnson & Patrick Synar. (405) 951-0000

IAO Artspace 1 N Hudson. Nov 13: Not So Silent Night. Nov 19-Dec 31: John Hill: The Circumstances of Things, Quiet Places: Selections by Wendy Mahsetky-Poolaw, and Amiralavi: Behind the Counter. (405) 232-6060

Nat'l Cowboy Hall of Fame 1700 NE 63rd St. Nov 1-21: Traditional Cowboy Arts Association. Dec 16: Michael Martin Murphy's Cowboy Christmas Ball. (405) 478-2250

Omniplex 2100 NE 52nd St. Nov 1-21: The Explorers. Nov 1-21: Stardust. Nov 1-Dec 21: Autumn Nights. Nov 12,13: Prairie Dance Theatre Holiday Sampler. Nov 26-Jan 2: Holiday Treefest. Nov 26-Jan 2: Star of Wonder. Dec 3-Jan 2: IAO: 24 Works on Paper. (405) 602-6664

Nov 18-Dec 31 Treasures of Deceit, Oklahoma City Arts Museum, (405) 946-4477

Dec 7-31 Victorian Christmas Decorations, Overholser Mansion, (405) 528-8485

ON THE STAGE

Rose State College Performing Arts Theater Nov 2-7: Victor/Victoria. Nov 12,13: Sentimental Swing. Nov 19,20: My Country. Dec 2-4,10-12: Yuletide Magic. (405) 733-7960

Nov 4-6 Crazy for You, Oklahoma Christian University, (405) 425-5440

Nov 26-Dec 19 Under the Christmas Tree, City Arts Center, (405) 951-0011

RODEO & HORSE EVENTS

State Fairgrounds Nov 7-20: World Championship Quarter Horse Show. Nov 27-Dec 4: Nat'l Reining Horse Futurity. Dec 6-11: World Championship Barrel Racing Futurity. (405) 297-8938

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CALENDAR

The End of a December Day

The air's turnin' cold, and you shiver.
The frost is starting to lay.
You think of the storms building up north
at the end of a December day.

The approaching Christmas season
stirs up thoughts you'd never say.
Your mind travels back to days gone by
At the end of a December day.

Life travels at a pre-set rhythm.
We can't change it, anyway.
We're all gettin' closer to windin' it up
like the end of a December day.

—Joe Kreger
Poet Laureate of Oklahoma

SPECIAL EVENTS

Myriad Botanical Gardens Reno & Robinson.
Nov 16: Statehood Day. Nov 25-Jan 1: Crystal
Lights in the Crystal Bridge. (405) 297-3995

Myriad Convention Center 1 Myriad Gardens.
Nov 12-14: Home & Garden Show. Dec 4,5:
African Expo. Dec 31-Jan 2: Continental An-
tique Show. (405) 297-3300

Nov 5,6 Lebanese Food Festival, St. Elijah's
Church, (405) 755-7804

Nov 11 Veteran's Day Ceremony, 45th Infan-
try Division Museum, (405) 424-5313

Nov 19-Dec 31 Holiday Lights Spectacular,
Joe B. Barnes Regional Park, Midwest City,
(405) 739-1288

Nov 20-Dec 26 Christmas Wonderland, The
Children's Center, Bethany, (405) 789-6711

Dec 3-5 Living Christmas Pageant, Boys
Ranch Town, Edmond, (405) 341-3606

Dec 11 A Cowboy Christmas, Stockyards
City, (405) 235-7267

Dec 31 Opening Night, Downtown, (405)
270-4848

LECTURES & WORKSHOPS

Omniplex Dec 11: Gingerbread House Work-
shop. Dec 27-31: Ms. Frizzle—Interactive Sci-
ence Shows. (405) 602-6664

Nov 20 Holiday Decorating Clinic, Myriad Bo-
tanical Gardens, (405) 297-3995

Dec 20-23 Winter Break Camp: Gift Making,
City Arts Center, (405) 951-0000

PONCA CITY

ACROSS THE BOARD

Poncan Theatre Dec 12: Silver Bells & Dia-
monds. Dec 18: Hometown Christmas Re-
view. Dec 30: Argus Hamilton. Dec 31: 100
Years of Broadway. (580) 765-0943

Nov 25 Pioneer Woman 10K & 2K Fun Run,
Pioneer Woman Museum, (580) 765-6108

Dec 4 Millennium Ball, Marland Estate Man-
sion, (580) 763-5881

Dec 5-26 Christmas Tree Collage, 819 E
Central, (580) 765-9746

Dec 10 Historic Homes Holiday Tour,
Citywide, (580) 763-8067

TULSA

MUSEUMS & GALLERIES

Gilcrease Museum Nov 5-Dec 5: American Art
in Miniature '99. Dec 3: Gifts of Pride and
Love, Kiowa & Comanche Lattice Cradles.
(918) 596-2700

Philbrook Museum of Art Nov 1-26: Philbrook
Collects: Building a Contemporary Collection.
Nov 1-Jan 2: The Artist's Book: The Book as a
Work of Art. Nov 1-Jan 2: Celebrating 60
Years: The Anniversary of the Opening of the
Philbrook Museum of Art. Nov 2: Fine Arts
Outreach. Nov 4: Life Drawing. Nov 7: Draw-
ing from the Collection. Nov 21-Dec 5: Festival
of Trees. Dec 5: The Hollywood Portraits of
George Hurrell. Dec 19: Collecting for a New
Century. (918) 749-7941

Nov 2-23 ARTworks '99, Holland Hall School,
(918) 481-1111

Nov 4-Dec 10 Daniel Lang Retrospective,
Alexandre Hogue Gallery, (918) 631-2202

ON THE STAGE

Heller Theatre 5328 S Wheeling. Nov 18: Teen
Laughing Matter Improv. Nov 19: The Big Tur-
key. Dec 2-4,9-11: Dream Lori. Dec 17: Holi-
day Cheer. (918) 746-5065

Trinity Episcopal Church Nov 2: Triad. Nov 9:
Organist Edwin Day. Nov 16: ORU Choirs. Nov
23: Tulsa Recorder Concert. Nov 30: Trio 26.
Dec 7: Holland Hall Singers. Dec 14: Will
Rogers High School Chorale. Dec 21: Coven-
try Chorale. (918) 582-4128

Tulsa Performing Arts Center 110 E 2nd St.
Nov 5: Death on the Downbeat. Nov 5,6,7:
Na Floresta. Nov 5-11: The Innocents. Nov
12: Mark Plotkin. Nov 13: Stephanie Chase.
Nov 14: Case of the Missing Concert. Nov
16: Kibbutz Contemporary Dance Company.
Nov 19,20: The 20th Century. Nov 20: Music
at Versailles: A Royal Entertainment. Nov 21:
An Irish Christmas. Nov 26,27: Home for the
Holidays. Dec 9-22: A Christmas Carol. Dec
11: Hans Brinker's Christmas. Dec 17-26:
The Nutcracker. (918) 596-7122

University of Tulsa 600 S College. Nov 7: TU
Orchestra. Nov 14: Chorale Concert. Nov 21:
University Chorus/Tulsa Oratorio Choir Con-
cert. Dec 1-5: Theater Production of Equus.
Dec 5: Lessons and Carols. (918) 631-2262

SPECIAL EVENTS

Tulsa Garden Center Nov 17: Brown Bag
Lunch Lecture. Nov 20,21: Fall Flower Show.
(918) 746-5125

Nov 5-7 Tulsa Arts & Crafts Fall Festival,
Expo Square, (918) 664-4162

LECTURES & WORKSHOPS

**Nov 11-14 Tulsa Indian Actors' Workshop—
An Evening at the War Bonnet**, Tulsa Per-
forming Arts Center, (918) 596-7111

WAGONER

ACROSS THE BOARD

Civic Center Nov 5,6: Dinner Theatre. Nov 19-Dec
21: Holiday Concert Series. (918) 485-3414

Nov 5-7 Fall Festival, Sequoyah State Park,
(918) 772-2108

Nov 24-Jan 2 Christmas Celebration,
Citywide, (918) 485-3414

Nov 25 Thanksgiving Dinner Buffet, Western
Hills Guest Ranch, (918) 772-2545

Dec 2 Christmas Parade, Downtown, (918)
485-3414

OUT AND ABOUT

MUSEUMS & GALLERIES

State Capital Publishing Museum Guthrie.
Nov 25-Dec 31: Victorian Christmas Tree
Exhibit. Dec 3-18: Wassail Hours. (405)
282-4123

Nov 1-21 American Indian Realism, Museum
of the Cherokee Strip, Enid, (580) 237-1907

**Dec 1-31 Stars of the West Historic Holiday
House Decorations**, Pawnee Bill Ranch,
Pawnee, (918) 762-2513

**Dec 1-31 Victorian Christmas Decora-
tions**, T.B. Ferguson House, Watonga,
(580) 623-5069

Dec 1-Jan 5 Pioneer Christmas, Sod House
Museum, Aline, (580) 463-2441

ON THE STAGE

Dec 3,4,9-12 Greater Tuna, Community Play-
house, Broken Arrow, (405) 258-0077

Dec 10-12 Nutcracker Ballet, Simmons Cen-
ter, Duncan, (580) 252-3071

INDIAN EVENTS

Pawnee Nation Reserve Nov 11: Veteran's
Day Dance. Dec 25: Christmas Day Dance.
(918) 762-4691

**Nov 20 Choctaw Intertribal Arts & Crafts
Show**, Fairgrounds, Durant, (580) 924-9411

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CALENDAR

Nov 20,21 Indian Territory Festival, Central Park, Broken Arrow, (918) 643-1707

RODEO & HORSE EVENTS

Nov 12,13 Dodge Prairie Circuit Finals Rodeo, Lazy E Arena, Guthrie, (405) 282-7433

FAIRS & FESTIVALS

Nov 12-14 Folk Festival, Beavers Bend Resort Park, Broken Bow, (580) 494-6497

Nov 13 Holiday Festival, Medicine Park Music Hall, Medicine Park, (580) 529-2626

Nov 18-Dec 31 Festival of Light, Shannon Springs Park, Chickasha, (405) 224-0787

Nov 26-Jan 1 Festival of the Lights, Downtown Square, Cordell, (580) 832-3538

Nov 29-Dec 31 Christmas Festival of Stars, Citywide, Pawhuska, (918) 287-1208

Nov 30 Festival of the Lights, Downtown, Clinton, (580) 323-2222

Dec 4 Christmas Festival, Red Barn & Main Street, Shattuck, (580) 938-2818

SPECIAL EVENTS

Nov 4 Will Rogers Birthday Party, Dog Iron Ranch, Oologah, (918) 443-2790

Nov 5,6 Oklahoma Mennonite Relief Sale, Fairgrounds Pavilion, Enid, (580) 267-3376

Nov 5-7 Fall Trout Tourney, MarVal Resort, Gore, (918) 489-2295

Nov 6,27 Eagle Watches, Beavers Bend Resort Park, Broken Bow, (580) 494-6556

Nov 11 Veteran's Day Ceremony, Courthouse Square, Pawnee, (918) 762-2108

Nov 11 Veteran's Day Program, Fort Gibson Nat'l Cemetery, Fort Gibson, (918) 478-2334

Nov 16,17 Statehood Day, Oklahoma Territorial Museum, Guthrie, (405) 282-1889

Nov 18-20 Holiday Open House, Main Street, Jenks, (918) 299-5005

Nov 19-21 Dickens Holiday Celebration, Downtown, Claremore, (918) 341-8615

Nov 20-Dec 31 Lighting the Trail, Fuqua Park/Citywide, Duncan, (580) 255-3644

Nov 23-Dec 26 Holiday Celebration, Central Boulevard, Anadarko, (405) 247-6651

Nov 23-Dec 31 Christmas in the Park, Hightower Park, Altus, (580) 481-2266

Nov 23-Dec 31 Wintersmith Wonderland, Wintersmith Park, Ada, (580) 436-6300

Nov 23-Jan 1 Christmas City Lights, Downtown, McAlester, (918) 423-2550

Nov 25-Dec 28 Parsons Christmas Light Fantasy, Turkey Creek Landing Road, Ringold, (580) 876-3689

Nov 26-Dec 19 Christmas Lite Tour, Blue Jay Gardens Herb Farm, Haskell, (918) 482-3465

Nov 26-Dec 31 Christmas in the City of Magnolias, Carl Albert Park, Durant, (580) 924-0848

Nov 26-Jan 1 Enid Lights Up the Plains, Downtown, Enid, (580) 234-1052

Nov 27-Dec 24 Territorial Christmas Celebration, Downtown, Guthrie, (405) 282-1947

Nov 27-Dec 31 Christmas in the Park, Ackley Park, Elk City, (580) 225-0207

Dec 1-31 Stained Glass Group Tours, Citywide, Shawnee, (405) 275-9780

Dec 1-Jan 1 Christmas Celebration, River Park, Webbers Falls, (918) 464-2920

Dec 3-31 Christmas in the Park, Fort Cobb State Park, Ft. Cobb, (405) 643-2249

Dec 3-31 FantasyLand, Turner Falls Park, Davis, (580) 369-2402

Dec 3-31 Lights on Lake Texoma, Texoma State Park, Kingston, (580) 564-2311

Dec 4 Town & Country Christmas Home Tour, Citywide, Tuttle, (405) 381-4600

Dec 4-25 Winter Wonderland, S.H. 7, Sulphur, (580) 622-2824

Dec 5 Holiday Home Tour, Citywide, Miami, (918) 542-4481

Dec 5 Holiday Home Tour, Citywide, Perkins, (405) 547-2000

Dec 9 Arbuckle Country Christmas Tour of Homes, Citywide, Sulphur, (580) 622-2824

Dec 11,18 Christmas Train, Fountainhead State Park, Checotah, (918) 689-4607

RUNS, RIDES, & WALKS

Nov 13 Boot Scoot 'n 5K Run, East Broadway, Fairview, (580) 227-2527

Nov 13,14,20 Wilderness Hike, Wichita Mountains Wildlife Refuge, Indianola, (580) 429-3222

LIVING HISTORY

Nov 12,13 Civil War Era Candlelight Tour, Fort Washita, Durant, (580) 924-6502

Dec 3,4 1906 Candlelight Tour, Chickasaw Nat'l Recreation Area, Sulphur, (580) 622-3165

Dec 10,11 1848 Candlelight Tour, Fort Gibson Historic Site, Fort Gibson, (918) 478-3355

For more Calendar listings, visit our website at www.oklahomatoday.com.

Dates and times are subject to change; please confirm before attending any event. The calendar is a free service published on a space-available basis. To be considered, please mail a concise notice of the event (a separate page for each event) that includes date, time, place, address, admission prices, and both a contact telephone number and a phone number that can be published. Notices must arrive at Oklahoma Today three calendar months prior to publication (i.e. March-April events must arrive by December 1). Send to: Entertainment Calendar, Oklahoma Today, P.O. Box 53384, Oklahoma City, OK 73152, or fax: (405) 522-4588. Address electronic mail to calendar@oklahomatoday.com. Questions? Call (405) 521-2496; we cannot, however, take listings over the telephone.

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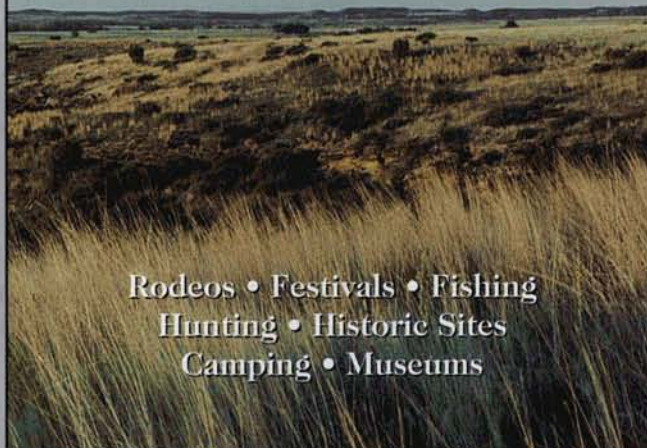
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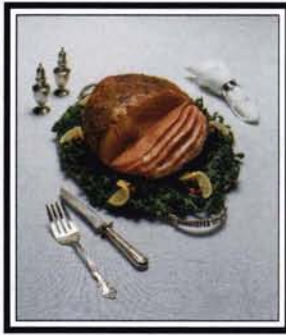
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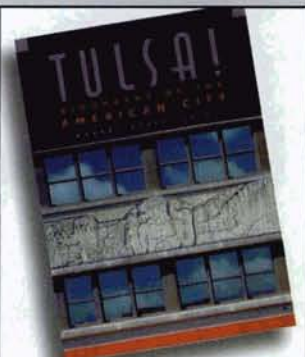
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the End



"Millennium" has fast become an overused, over-hyped word, but chances are we'll each remember where we spent the changeover from one to the next. Here, a few dates in our past, a thought from our governor, and some suggestions on where to spend your last evening in a year beginning with "one."

December 31

1861 The Confederate Congress finishes ratifying all signed Indian treaties.

1887 Oklahoma Station, now Oklahoma City, was established as a post office.

1929 Oklahoma and Texas spend \$100,000 on a toll bridge across the Red River.

1947 Roy Rogers and Dale Evans marry at the Flying L Ranch in Davis.

January 1

1903 By this date, seventeen oil wells, two gas wells, and eleven dry holes had been drilled on the Osage Reservation.

1917 The first state government offices move into the Capitol building.

1963 "King of the Senate" Robert S. Kerr dies.

1986 University of Oklahoma wins the college football national championship.

I suspect things won't be all that different in 3000, even for people who might be rocketing through space or colonizing Mars.

—Governor Frank Keating on the millennia

LET'S ALL GO DOWNTOWN

Party like it's 1999 in downtown Oklahoma City with the city's annual Opening Night "block party." The spectrum of events—catering to all ages—begins at 7 p.m. and ends with a fireworks finale at midnight. Several stages will host bands of all musical genres (from big band to rock and roll); first-time Opening Night venues include the Myriad Gardens Crystal Bridge, the new

YMCA, and the completely renovated Myriad Con-

vention Center. Admission is \$6.

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For the first time ever, the Enid Symphony Orchestra will perform on New Year's Eve. "From Broadway to the Blue Danube" includes an evening of dancing and dining while the symphony plays "Broadway Hits of the Century." The Jazz Puppies, a big band orchestra, will play into the night, and swing-dance lessons will be available at 8:30 p.m. Enid Symphony Center, 301 West Broadway. Cost is \$100 per person. (580) 237-9646.

HEAR YE, HEAR YE

Kick off the new millennium at the Castle of Muskogee in Renaissance fashion. Three bands—including the Celtic Rogues—will perform for the estimated 3,000 partygoers into the midnight hour. The festivities begin at 9 p.m., and the fireworks finale starts at midnight. The Castle is located at 3400 Fern Mountain Road in Muskogee. Admission is \$50 per person. (918) 687-3625.

—Reported by Jennifer Breedlove, Aimée J. Downs, and Melinda Long



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